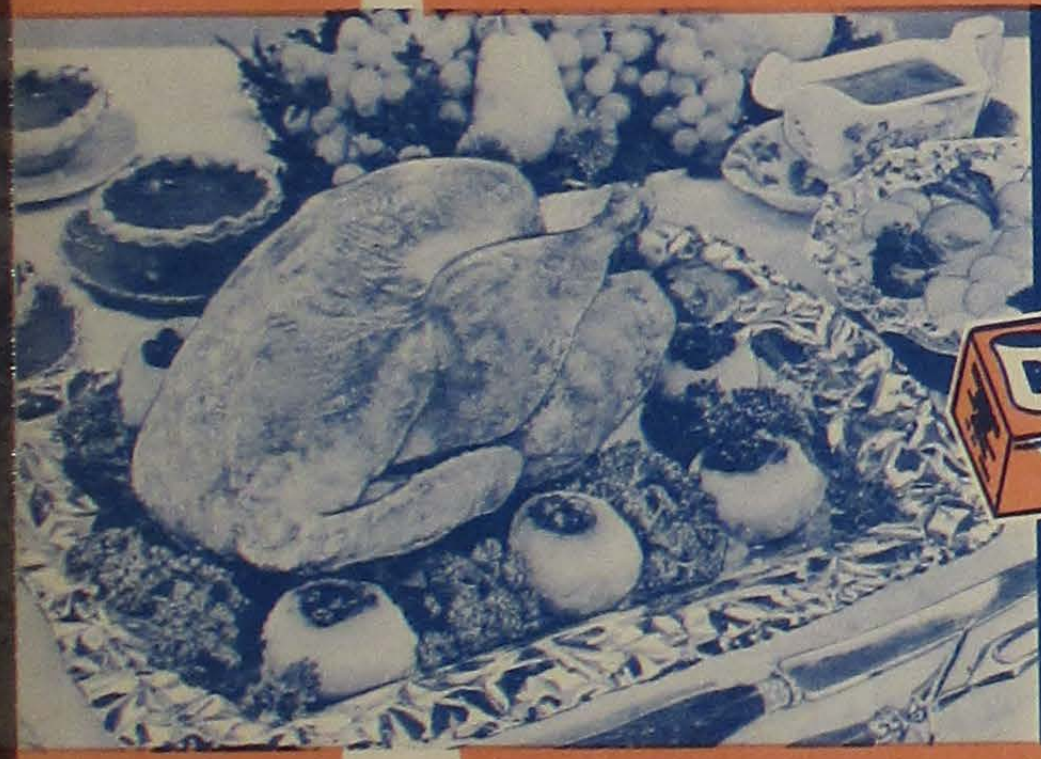
BOONE LOCKER SERVICE

preparing foods with Reynolds Wrap pure aluminum foil



BOONE LOCKER SERVICE

00.21.3

Use this booklet with confidence. Every step has been tested by the Reynolds Home Economics Department. We would like to express our appreciation for ideas, suggestions and recipes supplied by many of the nation's leading home economists.

CONTENTS

FOOD STORAGE	4
RANGE HINTS	5
MEATS	7
POULTRY	10
FISH	14
BREADS	16
VEGETABLES	18
SALADS	20
CAKES & COOKIES	22
DESSERTS	24
SANDWICHES & BUNS	26
OUTDOOR COOKING	28
CASSEROLE DISHES	30
FOOD FREEZING	31

Just as you continually discover new uses for Reynolds Wrap in your home, leading manufacturers are constantly alert for new ways to use the magic advantages of aluminum foil in their packaging. Already the list includes cookies, cereals, dehydrated foods, candy, chewing gum, butter, cheese, margarine, cleansers and tobacco. During your next visit to the grocery look for familiar shelf-friends now packaged for you in aluminum foil. Buy them . . . enjoy their factory-fresh goodness.

Additional copies of this book can be obtained by sending 25¢ in coin to Reynolds Metals Company, General Sales Office, Louisville 1, Kentucky.

A

B

HOW TO USE REYNOLDS WRAP

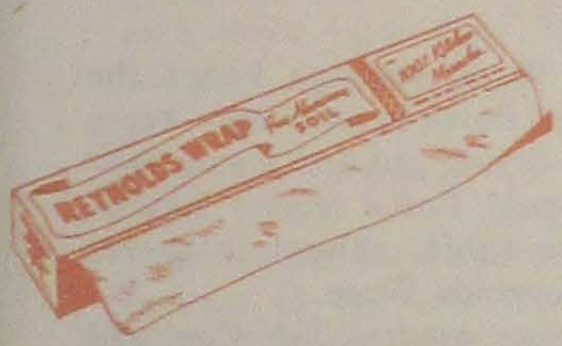
TO OPEN CARTON . . . cut tape. To tear, grasp Reynolds Wrap in center and pull out of package. Begin tear at far corner and rip quickly with a downward motion.

TO JOIN . . . two pieces together. Lay one on top of the other and make a tight double fold down a lengthwise edge (A). Then open out carefully (B) and flatten fold.

TO COVER . . . bowls, dishes and milk bottles (C). Place suitable size piece of Reynolds Wrap over top . . . press down around sides or under edge of dish . . . press snug. No string or rubber bands needed.

TO MAKE REYNOLDS WRAP "PACKETS" (D). Place food in center of suitable size piece of Reynolds Wrap. Bring two facing edges up over food and seal together with tight double fold. Seal each end in same manner. Use this package to store food in refrigerator, to heat in boiling water or in oven.

TO PACKAGE IRREGULAR OBJECTS such as chicken or chops (E) Place object in center of suitable size piece of Reynolds Wrap. Pad any protruding point with crumpled piece of Reynolds Wrap. Cover and seal as above.



Standard Reynolds Wrap (12" wide) and Heavy Duty Reynolds Wrap (18" wide) may be used interchangeably except where Heavy Duty is specified.

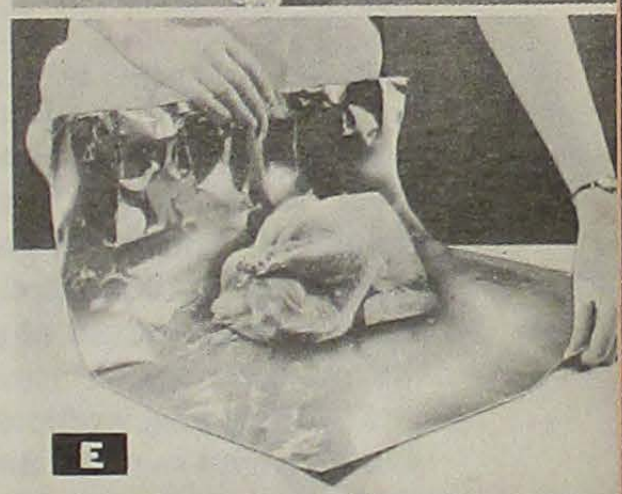
TO LINE SMOOTH UTENSILS such as skillets, casserole dishes or pans (F). Shape Reynolds Wrap around bottom of utensil. Remove, place on inside of utensil. Smooth to conform to shape of utensil and let it extend up the sides.

TO LINE MOLDS . . . and make removing easy (G). Line the bottom in sections with strips of Reynolds Wrap which can be molded in place at intervals. Do not try to cover the entire surface. Use one strip for cupcake pan, several at 2" intervals for larger utensils.

TO MAKE CUPS . . . for small individual baking dishes (H). Use two thicknesses of Reynolds Wrap in squares torn to proper size. Mold over bottom of water tumbler or other container. Remove and double-fold or trim edges with scissors for a firm brim.

C

D


E

F

H

G

FOOD STORAGE WITH

REYNOLDS WRAP

Reynolds Wrap prevents loss of moisture and flavor . . . prevents odors from traveling . . . fits easily over bulky foods and bowls. Let it help to eliminate waste in your kitchen.

Fresh Foods

Fresh meats, poultry: Remove butcher's wrappings, place on plate or rack and cover loosely with Reynolds Wrap. Color will remain bright and surface drying will be eliminated. Store in meat storage compartment or coolest part of the refrigerator.

Fish: Remove wrappings, cover fish, sealing tightly with Reynolds Wrap. Store as for meats and poultry. Reynolds Wrap lets you store fish next to other foods without danger of odor spreading.

Salad Greens: Remove wilted and coarse leaves. Wash through several waters, drain, then shake in cheesecloth to remove as much water as possible. Seal into a large package of Reynolds Wrap. Greens will remain crisp and ready for instant use for long periods.

Fresh Fruits: Store table fruits, grapes, pears, etc. in packages of Reynolds Wrap. Wash first. They'll keep fresh, plump and ready for serving. Cover pineapple and canteloupe with Reynolds Wrap, so their odor will not contaminate other foods.

Milk and cream: Use Reynolds Wrap to cover tops of opened bottles.

Butter and Margarine: If not packaged in aluminum foil, give them an extra wrap of Reynolds Wrap to keep them from absorbing odors.

Cheese: If not packaged in aluminum foil, use a wrapping of Reynolds Wrap right over the paper in which it comes. This will prevent strong cheeses from giving their odor to other foods, while keeping them moist and soft in your refrigerator.

Leftovers

Reynolds Wrap storage keeps the fresh-cooked flavor in leftovers—keeps them from drying out and losing their appetite appeal. For a second appearance at the table, reheat leftovers right in Reynolds Wrap.

Roast meats, poultry, fish: Cool and place on large sheet of Reynolds Wrap. Seal tightly and store in refrigerator. Reheat right in Reynolds Wrap.

Leftover vegetables, mashed potatoes, etc: Spoon onto Reynolds Wrap and seal for refrigerator storage. Reheat in Reynolds Wrap. Store cut onions in foil . . . keeps them fresh . . . no danger of transferring odors.

Foods with liquid: Soups, leftover casserole-cooked foods, puddings and the like—cover container with Reynolds Wrap, pressing foil tightly against sides. Store in refrigerator.

USING REYNOLDS WRAP WITH ELECTRIC AND GAS RANGES

Reflector pans

Bright reflector pans keep electric range surface units operating at top efficiency. If yours have become dull, or if you want to protect new ones, line these pans with Reynolds Wrap cut to fit. Cut or tear the foil, *being sure* to make a center opening so the foil will exactly conform to shape of pan. Tuck the edges of the foil underneath the openings. Do not let the foil extend up so that it touches the heating unit. Wipe foil liners out occasionally, discard them when they become badly soiled.

Crumb tray

Line crumb tray underneath surface burners of gas and surface units of electric ranges with aluminum foil. Wipe off the foil when necessary, but if serious boilovers occur, discard the foil.

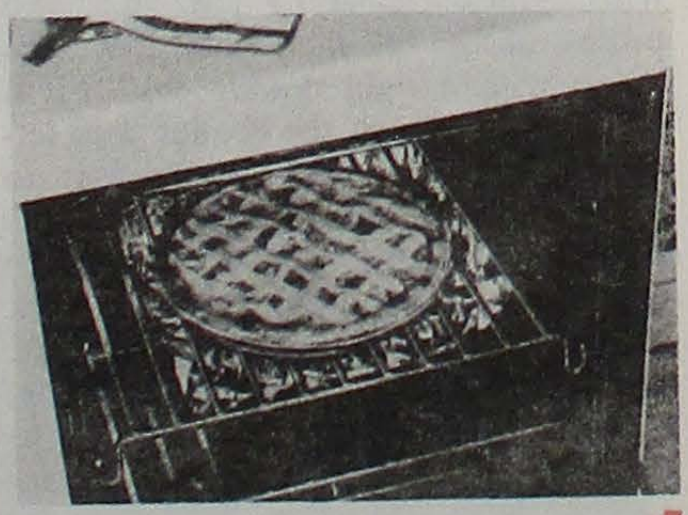
Catching oven boil-overs with Reynolds Wrap

When casseroles or pies run over, place a piece of aluminum foil *somewhat larger* than the utensil holding the food on the oven shelf beneath the one on which the food rests. Edges of the foil should be turned up. In some ranges this may interfere with browning slightly, but the convenience of catching these drips offsets this.

Do not cover the entire shelf or the greater portion of it with aluminum foil, as this will interfere with heat circulation.

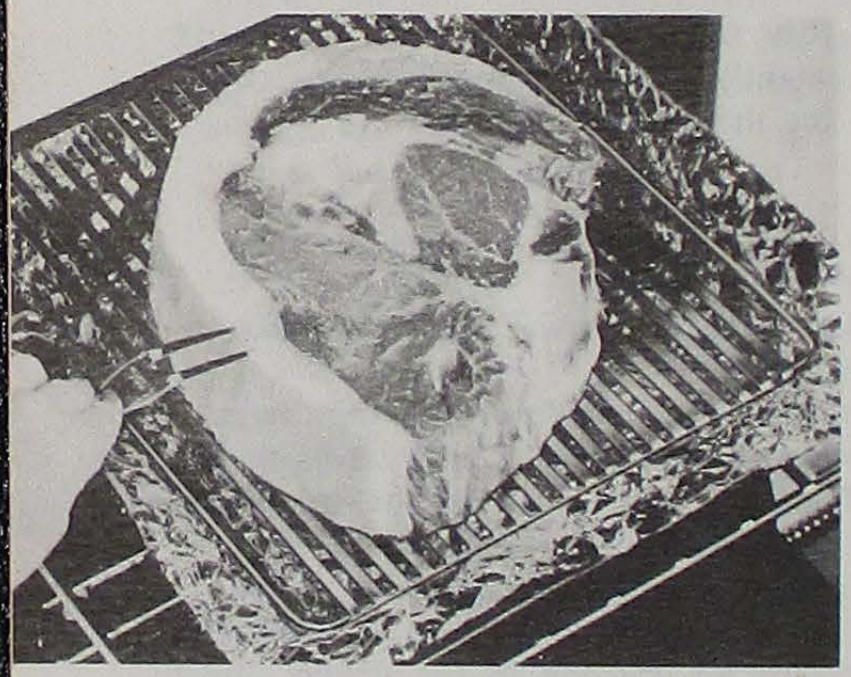
Do not in any way line the oven bottom with foil.

In electric range ovens having the concealed heat type of unit, covering the bottom surface reflects the heat back on the enamel finish, causing it to craze. Practically all electric ranges have a bottom unit covered by a baffle with an opening in the center. Most gas ranges have openings in the bottom surface of the oven. Closing these openings in either an electric or gas range seriously interferes with heat circulation and may damage the enamel.



Use of foil directly on surface units

Foil may be used to hold buns, small quantities of cooked vegetables and the like when heating them directly on surface units of electric ranges. These foods should be wrapped in one or more thicknesses of foil with the edges tightly sealed. Turn the package once or twice to ensure even heating. Use *low heat*. This method of heating foods is sometimes convenient to use and avoids soiling dishes—but don't expect perfect results. Baking potatoes wrapped in foil on surface units of range is not particularly successful.



Foil in broiling

No one likes to clean the broiler pan. Lining it with aluminum foil does away with a messy cleaning job. Join two pieces of the 12-inch-wide Reynolds Wrap with a tight double fold. Fit it into the *bottom* of the broiler pan, letting it extend up the sides just to edge of pan. If Heavy Duty Reynolds Wrap is available, one piece can be used in the same way. Place the rack in position, put the meat on the rack, and broil as usual. For good broiling, the melted fats must be allowed to drain into the bottom of the pan. After broiling is finished, pick up foil, drain off melted fat and wash off the foil.

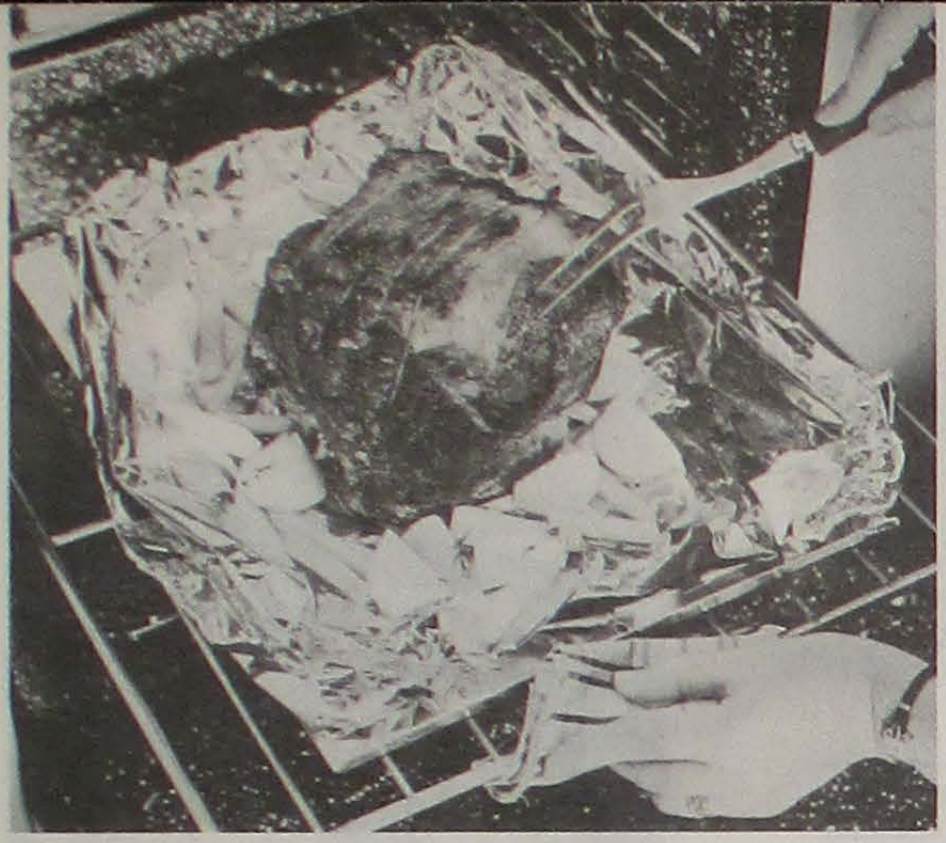
Many of the latest broiler pans have an upper rack or pan on which the meat rests, consisting of wide bars with slits between, or other more or less solid surfaces with openings for the fat to drain through. These are frequently difficult to wash and may be covered with aluminum foil. Mold the foil to conform to the shape of the rack and make openings or slits with a knife exactly like those in the rack. Also use foil in the bottom of pan to catch fat.

Questions about aluminum foil in the oven

Will aluminum foil catch fire in the oven? Aluminum foil itself does not catch fire, but sometimes fat that has drained onto the foil in broiling catches fire, causing smoke. Trim excess fat from meats and follow directions in your range's instruction manual for placing the broiler the correct distance from the broiling unit or flame. There should always be at least 3 inches between the surface of foods being broiled and the source of heat.

Can I get a shock from using aluminum foil with an electric range? There is little danger of shock when using foil in an electric range. It is possible if you hold a piece of foil that touches the exposed wires of the oven units or hold a pan in which a foil lining makes contact. However, a similar shock is possible with food itself as moisture is also a good conductor of electricity. In any event, foil melts so rapidly upon contact with an exposed wire that the contact is instantaneously broken.

Can I shortcircuit my range, blow the fuse, or cause other damage if aluminum foil contacts exposed wires? The possibility is remote, since aluminum foil melts on contact.



MEATS

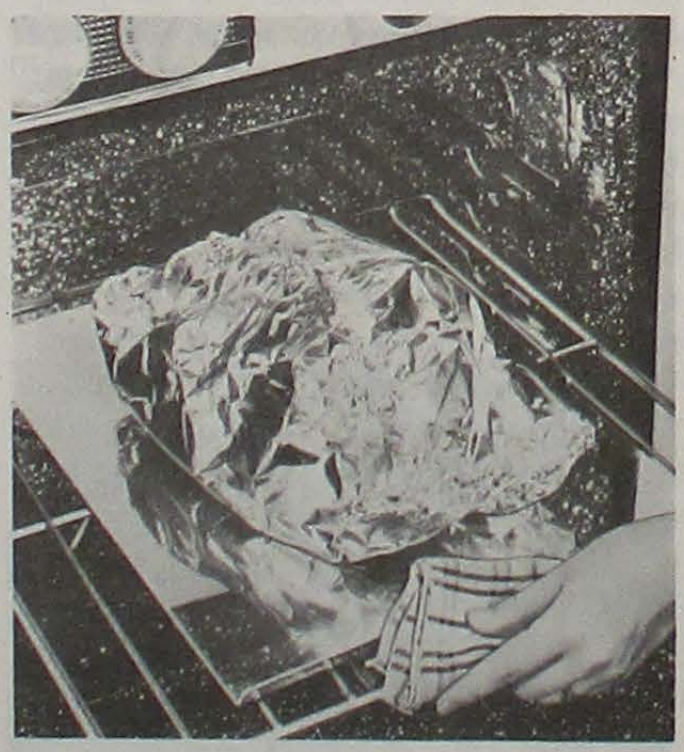
Juicy, beautifully browned, flavorful meats—let Reynolds Wrap help you to turn them out in perfect fashion without the fuss and bother of scrubbing pans, constant watching or smoke in your kitchen!

Self-tending Pot Roast

For a pot roast that's juicy, tender and more flavorful than you've ever tasted before, try this new Reynolds Wrap method.

4-to-5-lb. pot roast
Heavy Duty Reynolds Wrap
1 stalk celery with leaves, cut up
2 carrots, cut in quarters
2 medium-sized onions, quartered; salt, pepper, crumbled bay leaf, herb seasoning (optional)

Tear off enough Heavy Duty Reynolds Wrap to wrap the roast and place it on a cookie sheet or other pan. Place the meat in the center and fold the foil up around the meat, pan fashion. Season the meat with all your favorite seasonings. Place under broiler flame or unit (3 inches away from heat) and brown, turning the meat once or twice until all sides are browned (not necessarily evenly). While the meat is browning, prepare and add the vegetables—these will brown a little also. Turn down the heat and set the thermostat for "low" (300°). Close the foil, sealing all edges with a tight double fold to form an airtight package. Place the meat on the shelf in the usual roasting position. Bake for 2½ to 3 hours. (If longer time can be spared for roasting and the range maintains accurate temperature, it may be baked for 4 hours or longer at 250°.) When baking time is finished, remove roast from oven and open foil. Transfer the meat to a hot platter, spoon out the vegetables and arrange around meat. Pour off the juices in the foil to a saucepan. If much fat is present, bring juices to a rapid boil and skim off fat with a large spoon. The gravy is usually so delicious that it does not need thickening, but may be thickened by the usual methods.



Note: In all recipes, butter or margarine may be used, depending on choice.

MEATS

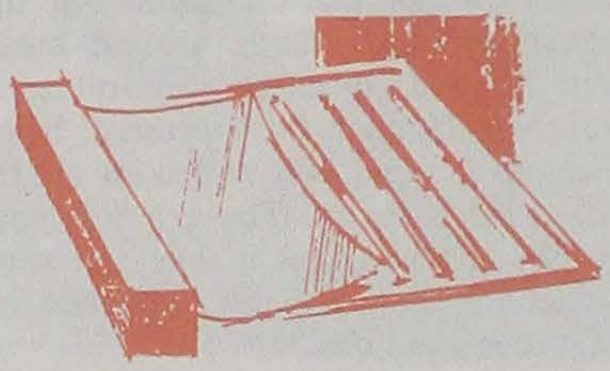
Broiled Steaks & Chops

Line broiler pan, following directions under Foil in Broiling (see page 6). Preheat broiler if necessary and place steak, chops or other meat on broiler pan rack. Allow 3 inches or more between meat and source of heat.

Time approximately as follows:

Meat	Thickness	Min. per side	
		rare	medium
Beef Steak	1 in.	5	6
	1½ in.	8	10
Lamb Chops	¾ in.		8
		well-done	
Pork Chops	¾ in.	10	
Ham Slice, uncooked	¾ in.	10	
Ready-to-eat	¾ in.	4	

Turn meat only once, seasoning on second side. When browned to your taste, transfer to hot platter. Pour off fat from underneath pan liner, leaving



juices for pouring over meat. This liner may be discarded. The broiler pan will never need scrubbing if lined with Reynolds Wrap. Remember to line upper rack also, if new type (see page 6).

Broiled Beefburger Dinner

Purchase chopped beef having only a small amount of fat, allowing ⅓ pound to a person. Add finely minced onion, salt, pepper and other seasonings to taste. Form into 1-inch-thick patties. Dice cooked potatoes and combine with drained cooked or canned carrots and peas or other suitable cooked vegetables. Season with salt and pepper and a little grated onion.

Place vegetables in bottom of Reynolds-Wrap-lined broiler pan. Place rack in position over vegetables and arrange beef patties in center with tomatoes cut in half and mushroom caps around. Brush all with melted shortening and season. Broil, allowing about 5 minutes on a side for the beefburgers. Tomatoes and mushrooms may be removed to a hot serving platter if browned sooner than meat. The potato-vegetable mixture in bottom of pan may be browned 3-4 minutes after food is removed from rack, if desired. The juices from the meat and tomato add delicious flavor to the potatoes.

Note: This dinner is excellent with lamb chops from which excess fat has been trimmed.

Baked Ham with Pineapple Cherry Garnish

Half ham (mild cure)
2 tsp. prepared mustard
1 tblsp. brown sugar
1 tsp. grated orange rind
Whole cloves
1 cup brown sugar
3 tblsp. pineapple juice
Pineapple slices—cherries

Wash ham and wipe dry. Place in the center of a large piece of Reynolds Wrap. Rub with mustard, orange rind, and 1 tablespoon brown sugar. Bring the foil up over ham and seal to make a tight package. Place on a shallow pan and bake in a moderately hot oven (400°F.), allowing 16 minutes to the pound for ½ ham, 14 for whole ham.

Remove from oven, open Reynolds Wrap and lift out ham. Pour off fat, then replace foil in pan and smooth out to line pan. Replace ham and remove rind. Score fat with a sharp knife, making a pretty diamond pattern, and stud with cloves. Spread with the 1 cup brown sugar mixed with the pineapple juice. Arrange pineapple slices and cherries on ham, securing with toothpicks. Return to oven and brown at 400°F.

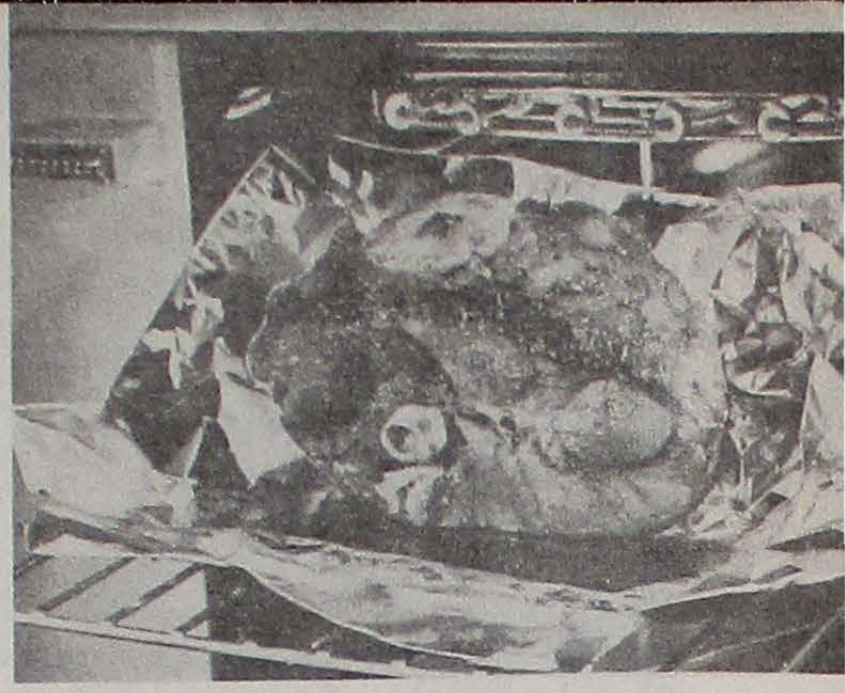
Veal Paprika

(6 to 8 servings)

This is a delicious casserole dish. By sealing the baking dish airtight with Reynolds Wrap flavors and juices are retained.

2 lbs. boned shoulder of veal
¼ cup butter or margarine
1 cup chopped vegetables
2 tblsp. flour
1 cup broth made from bouillon cube
2 tblsp. tomato paste
1 clove garlic, crushed
1 pint light sour cream
2 tblsp. Spanish paprika
1 tblsp. Hungarian paprika
1 green pepper, diced
1 red pepper (if available)
Salt, cayenne pepper

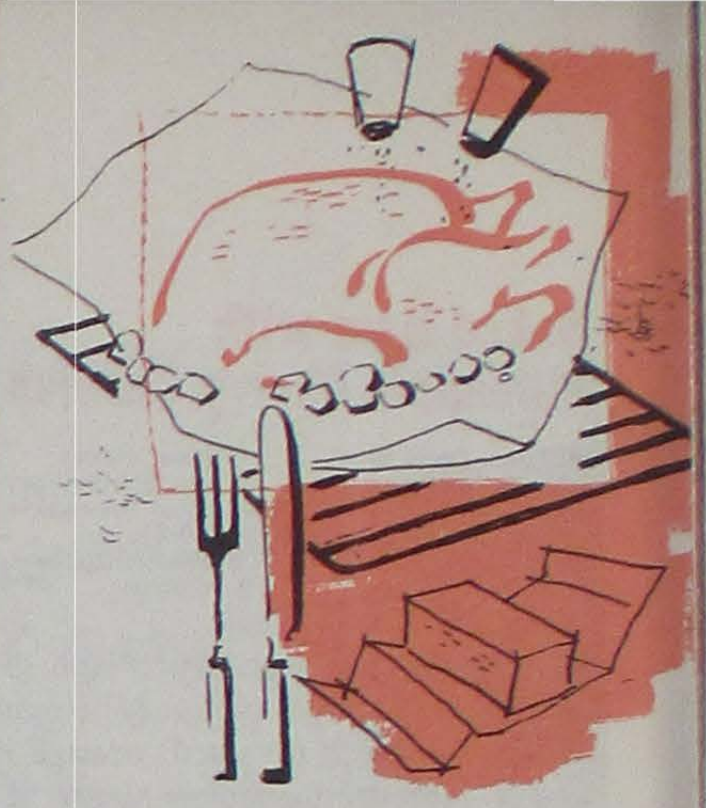
Cut veal into large squares about 1 inch thick. Brown very quickly in two tablespoons shortening. Remove veal to large baking pan lined with foil (see



page 3). Add to skillet the remaining shortening, the garlic and the vegetables (equal parts celery, carrot, onion, turnip) and sautē until lightly browned. Add flour and stir until blended with shortening. Add broth and tomato paste and stir and cook until smooth. Stir in 1 cup of cream. Pour sauce over the veal, sprinkle with the paprika, chopped pepper and seasonings. Cover baking dish with Reynolds Wrap cut to fit, securing by double folding tightly to foil liner to give an airtight seal. Bake in a moderate oven (350°F.) for two hours. To serve, open foil, heat sour cream until hot but not boiling, pour over each serving and garnish with a little chopped pepper.

Reynolds Wrap Roasting

For extra juiciness and less shrinkage, fresh meats may be roasted in Reynolds Wrap. Place meat in center of a piece of Reynolds Wrap large enough to cover meat completely, plus a few inches for sealing. Brush with melted shortening and season with salt, pepper and grated onion. Bring Reynolds Wrap up over meat and seal all edges to make a tight package. Bring seals up high to prevent leakage while cooking. Place meat on a rack in a shallow open pan and roast in hot oven (425°) allowing 15-20 min. per pound. Thirty minutes before end of cooking time, open and turn back Reynolds Wrap to brown meat. If meat thermometer is used, insert right through foil in thickest part of meat. When finished, pour off juices into a sauce pan for making gravy.



POULTRY

For wonderful savory flavor, for moist tender meat brimming with juice, roast your chickens, turkeys and other poultry in Reynolds Wrap. The foil will prevent overbrowning and drying out —will let you prepare these delicious foods without basting and constant watching!

Roast Turkey

Frozen turkeys should be completely defrosted before roasting. Stuff and truss turkey as usual. Place the prepared turkey on Reynolds Wrap and brush with melted or softened shortening and season with salt and pepper.

To Wrap: Place the bird lengthwise or across the width of a sheet of 18-inch-wide Heavy Duty Reynolds Wrap. For larger turkeys, join two pieces of Heavy Duty Reynolds Wrap together with a double fold. If no Heavy Duty is available, standard Reynolds Wrap may be used by joining two lengths with a double fold. Bring foil up over turkey and seal all edges tightly.

To Roast: Place wrapped turkey on a rack in a shallow open roasting pan. Roast in a pre-heated very hot oven (450°F.) for the length of time given in table. Cooking time varies with the tenderness, size and shape of the individual bird.

About 15 minutes before roasting time is up, open and fold back Reynolds Wrap, or slip it out from under the turkey completely. Let the juices run down into the pan so they will brown to just the right color for deliciously flavored gravy. At this time cut the trussing strings between legs and tail so inside skin can brown. Spoon melted fat from pan over turkey.

ROASTING CHART

(Oven Temperature 450°F.)

*Ready-to-cook weight	Approx. cooking time min. per lb.	Meat thermometer (Inserted in thigh)
6 to 9	16	190°
10 to 14	13½	190°
15 to 18	10	190°
19 to 24	8½	190°

*Weight of turkey, drawn or eviscerated, head and feet removed—but giblets included.

Note: In all recipes, butter or margarine may be used, depending on choice.

Indications that your turkey is done: move the leg and thigh joint; if they give readily, it is done. Insert fork in the thick place where the wing joins the body; if the meat feels tender and the juice does not run pink, the turkey is done.

Turkey Gravy: Skim off excess fat, add broth prepared by cooking giblets with water and seasonings, then stir and simmer. Thicken with a mixture of flour and water and season to taste. Chopped cooked giblets may be added, if desired.

Storing Leftover Turkey: After turkey has cooled, remove dressing, wrap turkey and dressing separately in Reynolds Wrap. Store in refrigerator.

Reheating Turkey: If the whole partially served turkey is to be reheated, place it in a moderate oven (350°F.) sealed in the foil wrappings in which it has been stored. Heat for 45 minutes to 1 hour. Reheat portions of turkey and dressing sealed in Reynolds Wrap packages 25 minutes.

Beltsville Junior Turkey

These small compact birds, fully mature at 4 to 8 pounds (ready-to-cook weight, head, feet and entrails removed), are delicious roasted in a moderately hot oven (400°F.) prepared and wrapped in Reynolds Wrap like the full size Roast Turkey. Allow 2 to 2½ hours for a 4-to-6 pound Beltsville and 2½ to 3 hours for 6-to-8 pound Beltsville (ready-to-cook weights). Smaller weights may be broiled or fried similarly to chicken.

Duck with Orange Sauce

Duck cut in quarters
Clove of garlic
8 small white onions
3 oranges
1 tablespoon sugar
1 tablespoon vinegar
1 tablespoon brandy

Line roasting pan with Reynolds Wrap. Have duck quartered at market; rub each piece with garlic, sprinkle with salt and pepper. Place in pan and brown in hot oven (425°F.), turning so all sides are browned. Pour off fat, arrange slices from 1 orange and the onions around duck. Place a piece of Reynolds Wrap over top of pan, crimping it so it fits snugly. Return duck to moderate oven (350°F.) and cook 1 hour or until tender. When duck is

done, remove it to hot platter and arrange onions around it, discarding discolored orange slices.

Prepare sauce as follows—skim fat from juices and add ½ cup chicken broth made from cube and simmer to dissolve brown substances. Thicken with a little cornstarch and water. Cook sugar and vinegar in small pan until brown caramel is formed. Add to thickened broth. Peel the thin outer rind from second orange and slice in tiny strips to make 1 tablespoon. Cook in boiling water 5 minutes, then drain and add to sauce. Add the juice of orange. Season to taste with salt and add 1 tablespoon brandy. Garnish duck with last orange sliced attractively.

POULTRY

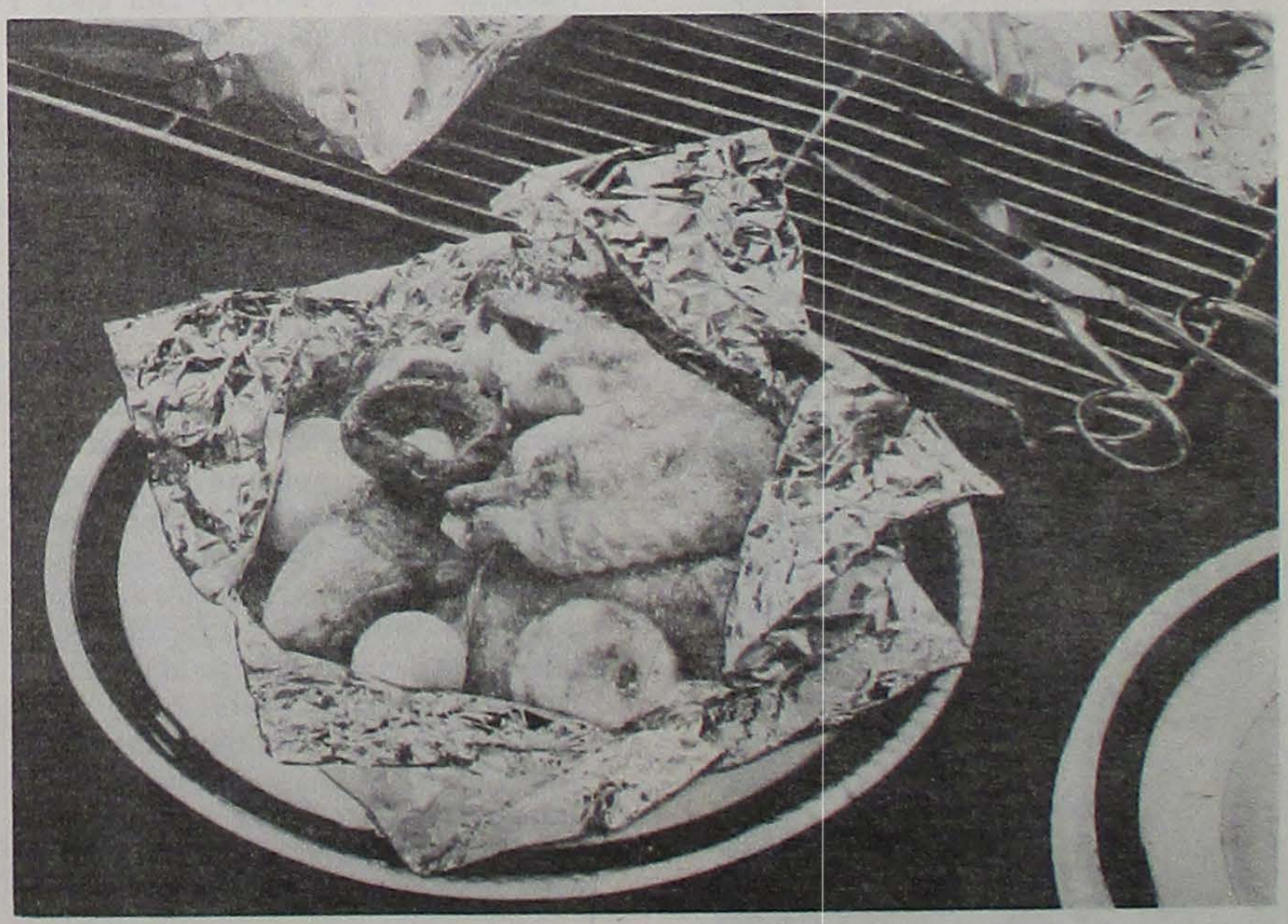
Chicken Baked in Reynolds Wrap

Frying chicken
Small white onions
Mushrooms
Salt
Pepper
Paprika
Chopped parsley
Light cream
White wine or sherry

Have frying chicken cut in serving-size pieces, making four servings from the breast, one each from leg and thigh, etc. Reserve backs, neck and giblets for other use. Lightly brown chicken in a small amount of shortening. In the same skillet, give just the lightest touch of brown to enough small white onions and mushrooms to allow 3 of each per serving.

From a 12-inch-wide roll of Reynolds Wrap, tear off pieces 14 inches long, one for each person to be served. In center of each, arrange the chicken, allowing two or three good-sized pieces to each serving. Arrange mushrooms and onions over chicken and sprinkle with salt, pepper, paprika and chopped parsley. Add two tablespoons light cream and a scant tablespoon of white wine or sherry to each. Bring edges of Reynolds Wrap together and seal with a tight double fold. Place packets on cookie sheet or other shallow pan and bake in hot oven (425°F.) 1 hour. Place each on serving plate, and at the table open and turn back the Reynolds Wrap. Chicken is eaten right from its own silvery serving dish.

This is a wonderful party dish, since it can stay in the oven for as long as two hours, if the heat is reduced to very slow (250°F.) after the first hour. It needs no watching and long cooking seems to improve the flavor. It also can be made ready in the morning and popped into the oven when desired.



Roast Chicken

Prepare a fine roasting chicken for roasting and stuff with your favorite dressing. Truss, then place chicken lengthwise on a large piece of Reynolds Wrap, a little more than twice as long as the chicken. Brush chicken with melted shortening and sprinkle with salt, pepper, dried herbs, and any other seasoning you like. Bring foil up over the chicken and seal by joining edges together with a tight double fold. Place on a rack in an open roasting pan. Roast in a hot oven (400°F.) allowing 30 minutes to the pound (ready-to-cook weight). Open foil and turn back 25 minutes before roasting

is finished. At this time cut the trussing string. Continue roasting with the foil open, so chicken will be browned to a golden hue.

GRAVY: Remove chicken to a hot platter. Pour off juices in Reynolds Wrap into a small sauce pan and save foil for wrapping leftover chicken. Add boiling water to juices and simmer until all browned substances are dissolved, then thicken with a mixture of flour and water. Add additional seasonings, as desired.

Broiled Chicken

Line bottom of broiler or other shallow pan with Reynolds Wrap (page 6). Preheat broiler. Place broiling chicken, split for broiling and cut side up, on Reynolds Wrap. Brush with melted shortening, season with salt, pepper and a little grated onion. Place under the broiler flame or electric unit, allowing about 5 inches between source of heat and chicken. Broil slowly until nicely browned. Turn chicken, again brush with melted shortening and season. Broil until skin side is nicely browned. A small broiler—2 to 2½ pounds—will take about 40 minutes. Larger ones require slightly longer time.

Fried Chicken

Line a heavy, deep frying pan with Reynolds Wrap (page 3). Put ½ cup shortening in pan and heat. Place clean, dry pieces of chicken a few at a time in a paper bag with flour and seasonings. Shake to coat chicken thoroughly. Fry chicken in the hot fat, turning to brown all sides thoroughly. Reduce heat, cover, and cook slowly for 15 minutes.

Arrange on hot platter and make cream gravy as follows: Pour off all but 1 tablespoon of fat, add a scant tablespoon of flour and stir until smooth. Add 1 cup top milk and ½ cup hot water. Stir and cook until smooth and creamy. Taste, then add any additional seasonings necessary.

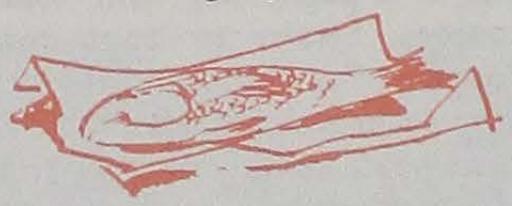
FISH

Broiled Fish

If fish is large and considerable melted shortening is to be used in broiling it, line the broiler pan or both the rack and pan (page 6).

A simpler method which speeds broiling and prevents drying out is to place a sheet of Reynolds Wrap over the broiler pan rack or on a shallow pan. Turn up the edges all around, forming a shallow container for the fish.

Grease foil lightly where fish will



rest. Place whole fish, split for broiling, skin side up, or steaks or fillets right on the foil. Brush with melted shortening, season with salt, pepper, lemon juice and paprika. Broil in preheated broiler until nicely browned. Turn with a broad spatula, again brush with shortening, season and brown second side. Baste once or twice with melted shortening. Very thin fillets do not need turning.

The size of the piece of foil used should be suited to the amount of fish so there is not too much vacant space around fish for juices to collect and scorch. Foil and all may be transferred to serving platter so neither is soiled.

Cook whole fish, steaks and thick fillets 5 minutes or longer on a side, thin fillets 3 to 4 minutes in all.

Note: In all recipes, butter or margarine may be used, depending on choice.

Pan-Fried Fish

Fillets or whole small fish are suitable for pan-frying. Line a deep skillet with Reynolds Wrap (page 3). Add fat to a depth of ½ inch. Salad oil or vegetable shortening with a small amount of butter or margarine added for flavor makes a good combination. Heat. Rinse and dry fish quickly. Dip fish in mixture of 1 egg yolk beaten with 3 tablespoons of water, then into bread crumbs, corn meal or flour to which salt and pepper has been added. Brown fish quickly to golden brown on both sides. Fillets will take 3 to 5 minutes on a side, small fish about 4 minutes.

After frying, pick up Reynolds Wrap and pour fat into can for saving, or discard foil, fat and all with any bones left over after fish is eaten. Reynolds Wrap will prevent odors developing from discarded fish.

Fillet of Sole en Papilotte

(4 servings)

This is our own interpretation of sole baked in a paper bag. Reynolds Wrap is easier to use than paper because it doesn't burn.

- 8 small or 4 large fillets of lemon sole or flounder
- ½ pound mushrooms
- 1 tblsp. diced onion
- 7 tblsp. butter or margarine
- 4 tblsp. flour
- 1 cup milk
- ½ teaspoon salt
- 1 tblsp. lemon juice
- Dash of paprika and pepper

Tear from roll of aluminum foil four pieces, each 14 by 12 inches. Rinse and dry the fish and arrange enough for one portion in center of each piece of foil. Chop the stems of the mushrooms and lightly saute both stems and caps with onion in 3 tablespoons of the shortening. Arrange over fillets, dividing among four portions. In same pan, prepare white sauce from remaining ingredients. (Melt butter, stir in flour to form smooth paste, add milk and cook, stirring constantly until smooth and very thick. Add seasonings and lemon juice.)

Sprinkle additional salt, pepper and lemon juice over fillets, then spoon the white sauce over all, dividing among four portions. Bring foil together up over fish and seal all edges so a tight package is formed. Place the four packages on cookie sheet and bake in a hot oven (425°F.) 40 minutes.

To serve, place each on serving plate and, at the table, snip through foil with scissors to form criss-cross on top. Turn back foil and eat right from this silvery serving dish.

Baltimore Deviled Crabmeat

(6 servings)

- 1 lb. fresh crabmeat, or 2 8-oz. cans
- 2 cups medium thick white sauce
- ½ teaspoon salt
- 2 tblsp. minced celery
- 2 tblsp. finely minced green peppers
- ⅛ tsp. Tabasco sauce
- ¼ tsp. dry mustard
- 2 tblsp. lemon juice
- 1 cup buttered crumbs

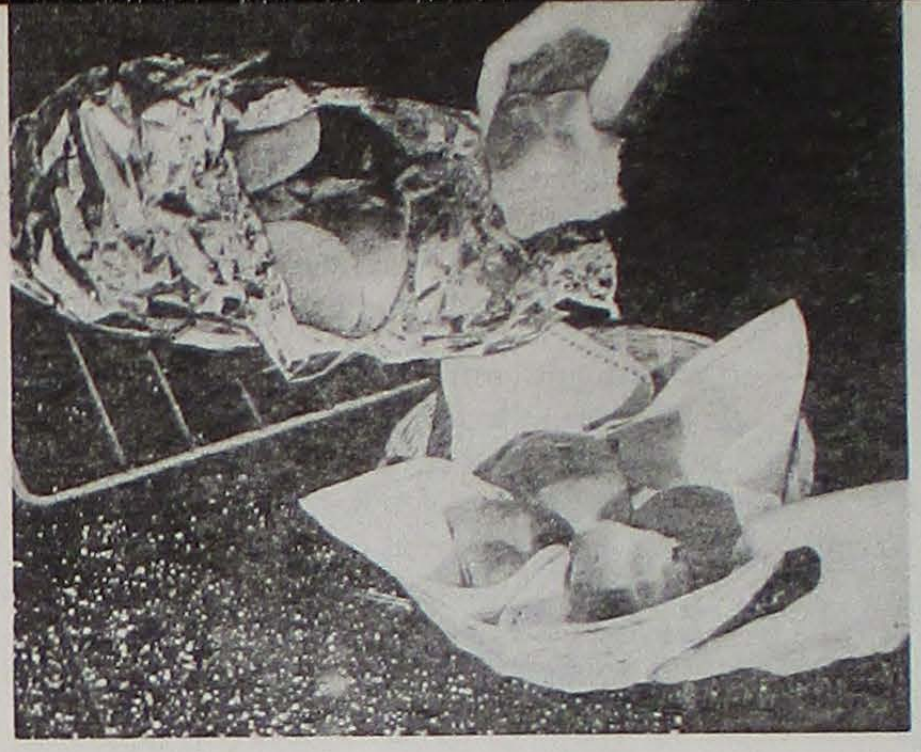
Flake the crabmeat and remove shell bits. Prepare white sauce, add all seasonings except lemon juice and let simmer 2 or 3 minutes. Remove from heat and add lemon juice and crabmeat. Spoon into large cupcake pans lined with Reynolds Wrap or into foil cups (page 3). Top with crumbs, which have been tossed in a little melted butter and seasoned with salt and pepper. Bake in hot oven (400°F.) 20 to 25 minutes. Transfer foil cups to plates and frill the edges of foil attractively.

Baked Stuffed Fish

(4-6 servings)

- 3 to 4 lb. whole fish
- 1 cup packaged bread stuffing
- 1 tblsp. minced onion
- 2 tblsp. chopped celery
- 1 tblsp. chopped parsley
- 4 tblsp. melted butter or margarine
- 2 tblsp. lemon juice
- 6 very small white onions
- 1 cup canned tomatoes
- 1 strip bacon

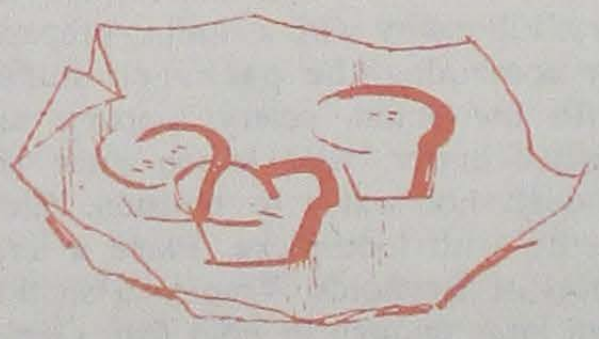
Select a fine striped bass, remove head, if desired, and trim tail. Rinse and dry. Fill cavity with a stuffing prepared by combining the packaged stuffing with the onion, celery, parsley and melted butter. Add lemon juice and enough hot water to moisten. Close cavity with toothpicks. Place a large sheet of Reynolds Wrap in a shallow pan large enough to hold fish. Grease spot where fish will rest and place fish on Reynolds Wrap. Arrange onions around fish, pour canned tomatoes over all and sprinkle with salt, pepper and any desired additional seasonings. Bring edges of foil together up over fish and seal to form a tight package. Place in a hot oven (400°F.) and bake 1¼ hours. During last 15 minutes of baking time, open the foil and place the bacon on the fish. Continue baking with foil open to lightly brown fish.



BREADS, BISCUITS AND COFFEE CAKES

Reheating rolls, coffee cakes

These and other breads of this type taste their best when served hot. Restore to fresh baked goodness by wrapping in Reynolds Wrap and heating in a moderately hot oven (375°F.) for 15 minutes or longer. They'll reheat without drying out, with no danger of burning if forgotten for a while. Serve right in the foil wrapping and these breads will keep hot until the last delicious crumb. It's pretty and unusual, too, for your dining table.



Brown 'n Serve Breads

To hold for several days: give them an extra wrapping of Reynolds Wrap and store in the refrigerator. For longer storage: wrap in Reynolds Wrap, sealing edges firmly, and freeze.

To bake: remove Reynolds Wrap covering, use it to form baking pan by folding to desired size. Bake both fresh and frozen Brown 'N' Serve Rolls in a hot oven (400°F.) until nicely browned.

To add a special touch: use plain rolls and just before baking place on Reynolds Wrap shaped to form pan. Brush tops of each with melted butter or margarine. Make lengthwise cut about halfway through each roll. Fill with any of the following mixtures: grated cheese mixed with a little cayenne and paprika; brown sugar and chopped nut meats; cinnamon and sugar; or sugar moistened with orange juice to which a little grated orange rind has been added.

Quick Cinnamon Bread

Loaf of white bread, sliced
Butter
Light brown or white sugar
Cinnamon

With scissors, cut around the wrapper of a loaf of sliced white bread, about halfway up. Discard top of wrapper, leaving lower half intact to hold the bread. Place on a sheet of Reynolds Wrap. Separate the slices slightly and pour melted butter over them. Sprinkle with light brown or white sugar mixed with cinnamon. Bring Reynolds Wrap up around bread loosely, but do not cover. Place in moderately hot oven (375°F.) for 15 to 20 minutes.

Note: In all recipes, butter or margarine may be used, depending on choice.

Garlic Bread

Loaf of French bread
Butter
Small piece of garlic
Parsley

Cut a loaf of French bread into ¾-inch slices not quite through to the bottom crust. Mix softened butter with a generous amount of chopped parsley and a bit of garlic that has been mashed to pulp. Spread on each slice and over the top. Wrap whole loaf in Reynolds Wrap, leaving foil partially open at top of loaf so steam can escape. Heat in hot oven (400°F.) for from 15 to 20 minutes.

Other mixtures for spreading on French bread:

CHIVE BREAD: Mix chopped chives or finely minced chopped onion with softened butter.

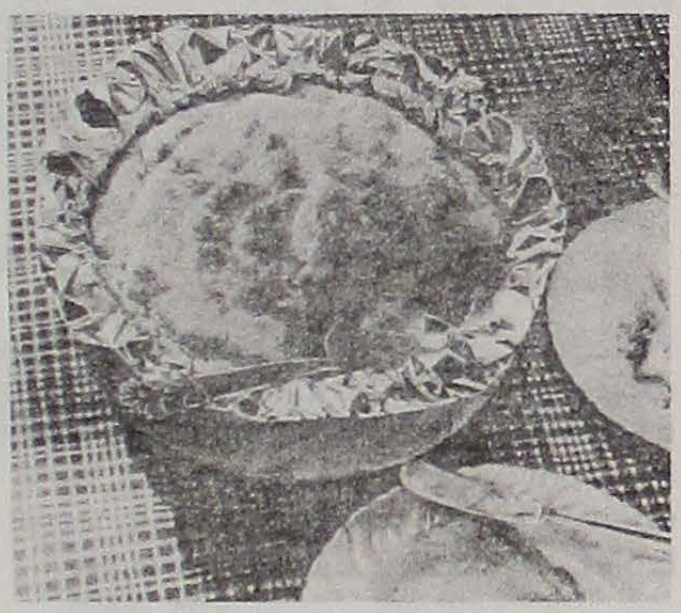
HERB BREAD: Mix salad herbs (the prepared kind available in small jars) with butter and chopped parsley.

ROQUEFORT CHEESE BREAD: Mash Roquefort or Bleu Cheese until soft. Combine with softened butter and a few drops of onion juice.

CHEESE ONION BREAD: Place thin slices of Swiss cheese and thin slices of sweet Bermuda or red Spanish onion between slices of French bread. Wrap completely in Reynolds Wrap. Place in moderate oven (350°F.) for 30 minutes. Open and turn back Reynolds Wrap during last 5 minutes. To serve, open out Reynolds Wrap, turn loaf upright and break off slices so that each one is topped with cheese and onion.

Storing Bread

To keep for several days, a week, or longer, wrap in Reynolds Wrap and store in refrigerator. Bread also may be frozen. Wrap in Reynolds Wrap, sealing edges firmly, and store in freezer top of refrigerator or home freezer. To serve frozen bread: place desired number of slices wrapped in Reynolds Wrap in moderately hot oven (375°F.) and heat 20 to 30 minutes. Serve hot. For toast, place slices direct from freezer into toaster.



Kentucky Spoon Bread

Moist, fluffy and delicious—serve it in place of potatoes with fried chicken. Reynolds Wrap liner in the baking dish does away with a hard washing job.

¾ cup yellow corn meal
2 cups milk
1 tsp. salt
1 tsp. baking powder
2 tsp. sugar
2 tblsp. melted shortening
1 cup milk
3 eggs, separated

Add corn meal to milk and cook in double boiler until consistency of mush. Remove from heat and add salt, baking powder, melted shortening and 1 cup milk. Add egg yolks, lightly beaten and fold in stiffly beaten egg whites. Pour into Reynolds-Wrap-lined greased 2 quart casserole. Bake in slow oven (325°F.) 1 hour. Serve hot with butter or margarine and lots of gravy.

VEGETABLES

Save vitamins, natural juices and flavor by cooking vegetables the Reynolds Wrap way. No need to drown them in water—just make Reynolds Wrap cups (page 3) to hold the vegetables and set them in a saucepan with a small quantity of water.

Frozen Vegetables

Frozen vegetables may also be cooked in Reynolds Wrap cups. The frozen block should be broken into small bits, however. Time will be 2 to 4 minutes longer than when these vegetables are cooked directly in water.

Pressure Cooked Vegetables

Vegetables are cooked in the pressure cooker using Reynolds Wrap cups (page 3). This permits cooking of more than one vegetable at the same time. It also permits adding vegetables to a pressure cooker in which meat is cooking without putting them in the meat juices, since the cups may stand on top of the meat. Use amount of water, time and pressure specified by manufacturer of pressure cooker.

Note: In all recipes, butter or margarine may be used, depending on choice.

Buttered Vegetables in Foil Cups

1 bunch tender carrots	Salt
1 small head cauliflower	Pepper
1 pound string beans	Butter

Prepare vegetables for cooking by dicing carrots, separating cauliflower into flowerets, and cutting tender string beans into long strips. Prepare Reynolds Wrap cups by molding foil over water glass or other mold of the proper size (page 3). Place vegetables each in their own Reynolds Wrap cup. Stand cups in saucepan with 1 inch of boiling water. Add salt, pepper and a teaspoon of butter to each vegetable. Do not close cups at top.

Cover saucepan and cook 20 minutes for the vegetable combination above, or usual cooking time for others. Serve with delicious natural juices that form in each cup. Usually a saucepan will hold at least two different vegetables, each in their own cup. Other vegetables that cook in approximately the same length of time may be cooked in the same manner.

Baked Acorn Squash

Several acorn squash
Butter
Salt
Pepper
Brown sugar

Cut acorn squash in half and remove seeds. Add a teaspoon of butter, salt, pepper and a teaspoon of brown sugar to the opening in each squash. Place each on a square of Reynolds Wrap, sealing tightly. Bake in hot oven (400°F.) ¾ hour for small squash, 1 hour or longer for large squash. Reynolds Wrap keeps the squash from drying out, speeds up the baking. Butternut and Hubbard squash may be cooked in the same way.

Foil-baked Idaho Potatoes

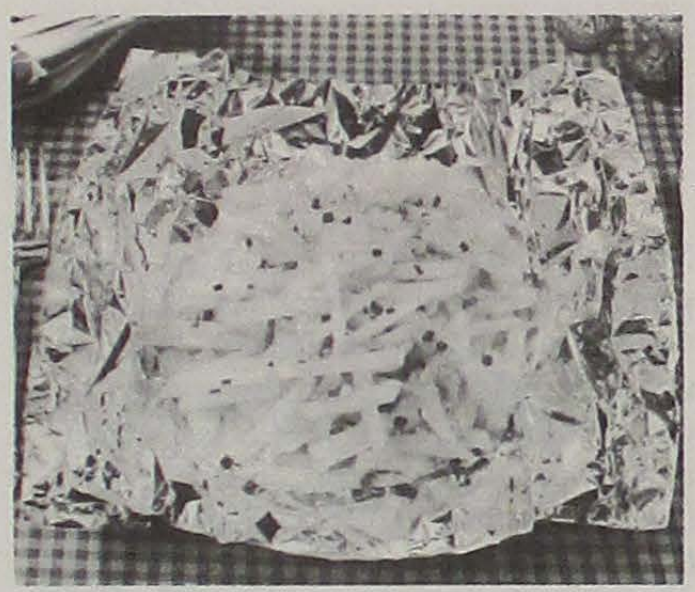
Scrub good-sized smooth Idaho baking potatoes or sweet potatoes. Dry with paper towels and rub very lightly with any roast meat or bacon drippings. Place on squares of Reynolds Wrap and wrap, overlapping ends of foil. Bake, allowing about 10 minutes additional baking time.

Potatoes baked in Reynolds Wrap will have soft, tender skins. They will be sweet-flavored and not quite as dry as those baked without Reynolds Wrap. They can stay in the oven for as long as an hour after baking time is up without drying out or losing their good texture and color. To serve: Cut through Reynolds Wrap with knife, making a cross on top of each potato. Squeeze to fluff up insides.

Oven-Roasted Ears of Corn

Ears of corn
Butter
Salt
Pepper

Husk ears of corn. Lay on squares of Reynolds Wrap. Brush with melted butter, sprinkle with salt and pepper. Wrap Reynolds Wrap around corn. Place in shallow pan and bake in hot oven (400°F.) 15-20 minutes. Serve on the table without unwrapping. Corn will stay hot, moist and full-flavored until the last ear is eaten!



Potatoes Chantilly

4 medium sized Idaho potatoes
3 tablespoons butter or margarine
½ cup heavy cream
Salt and pepper
Chopped parsley
½ cup grated sharp cheese

Peel and cut potatoes into thin strips as for french fries. Place in center of large piece of Reynolds Wrap. Pour

over the cream, dot with the butter and sprinkle with seasonings, parsley and cheese. Bring foil up over potatoes and seal all edges together to make a tight package. Place on cookie sheet or other shallow pan and bake in hot oven (425°F.) for 40 minutes. Serve right in Reynolds Wrap. Potatoes will be deliciously soft with the cream and cheese practically absorbed.

SALADS

Salad Greens Care

Supply yourself with several kinds of greens. Lettuce, chicory, romaine, watercress, escarole, tender leaves of spinach, Belgian endive, even very tender dandelion greens and beet greens—all are excellent. Trim greens, removing cores and tough stems. Wash thoroughly, but take care not to bruise or crush leaves. Watercress, particularly, needs delicate handling.

Shake gently and drain very thoroughly, letting greens stand in a colander until as free of water as possible. Shake them in cheesecloth, if necessary, to remove water more completely. Place greens on a large sheet of Reynolds Wrap. Make into a "packet" (see page 3). Place in refrigerator and chill thoroughly. Once cold, greens will remain in perfect serving condition for a week or longer —always ready at a moment's notice for use in either a plain green salad or as a base for other salads.

Mixed Green Salad

Everything should be chilled for this type of salad—the bowl, the dressing, even the spoon and fork for mixing and the plates for serving. As close to serving time as convenient, remove greens from refrigerator and either cut with a knife or shred with the fingers a sufficient amount of greens into the bowl. Select some of each. Place bowl back in refrigerator until it is brought to the table. (Covered with Reynolds Wrap, of course.)

At the table, shake or stir French dressing and pour over greens, mix and toss with salad fork and spoon until greens are uniformly coated with dressing. Serve at once. Other things to add to Green Salad: Wedges of peeled tomatoes, slices of cucumber, slices of radishes, scallions sliced lengthwise, carrot curls, avocado.

Mix your own French Dressing

Clove of garlic
1 teaspoon salt
½ teaspoon sugar
¼ teaspoon pepper
¼ teaspoon mustard
1 tsp. mixed herb seasoning (available at specialty food shops)
2 tablespoons vinegar
½ cup salad oil

Peel the garlic clove and use as much of it as desired. Place it in a measuring cup with the salt. Using a steel-tined fork or cocktail muddler, crush until garlic is completely absorbed by the salt. Add the other seasonings, the vinegar and oil. Beat with a fork, cover with Reynolds Wrap and store in refrigerator until needed. French dressing may also be poured into a glass serving bottle, tightly corked. Beat or shake well before pouring over salad. This is sufficient for a salad for 6.

Roquefort dressing: Crumble roquefort cheese into dressing and beat until creamy. *Tomato French dressing:* Add 2 teaspoons tomato ketchup.

Cold Meat and Vegetable Salad Platter

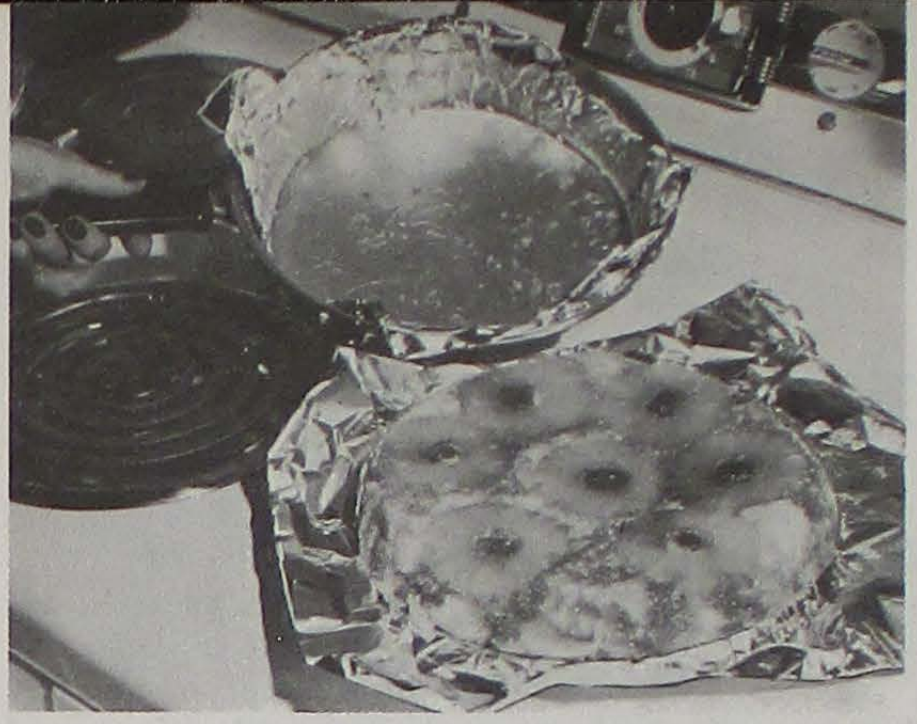
Cold sliced meats
Potato salad
Cooked vegetables
Hard-cooked eggs
Tomato wedges
Mild onion rings
Lettuce or other greens
Watercress or parsley

Arrange cold meats such as cold ham, cold turkey, cold lamb, etc., in center of large serving plate or platter. Border with lettuce cups filled with potato salad to which cooked peas, lima beans and diced cooked carrots have been added. Garnish with quartered hard-cooked eggs, tomato wedges and watercress or parsley. Place small lettuce leaves over meat and salad to keep Reynolds Wrap from direct contact with these foods.

Arranged one or two hours in advance of serving, this salad platter will keep crisp and perfect if carefully covered with Reynolds Wrap and stored in the refrigerator.

Other Salad Helps

Easy unmolding for jellied salads: Lightly rub inside of mold with salad oil. Place inch-wide strips of Reynolds Wrap at intervals inside mold, pressing to conform to shape. Let tabs of Reynolds Wrap extend above mold. When chilled and firm, use Reynolds Wrap tabs to ease gelatine from mold. Frozen salads: Line ice cube tray with Reynolds Wrap, fill with salad mixture, cover with Reynolds Wrap. Prevents moisture from dropping into salad.



CAKES AND COOKIES

Easy-Out Upside-Down Cake

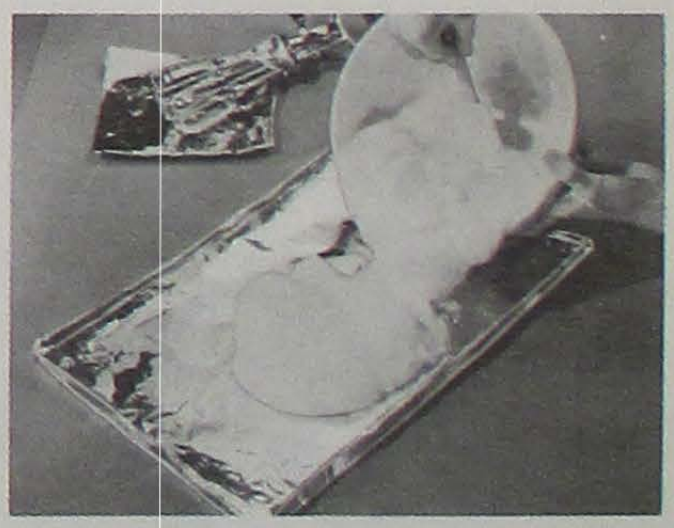
4 tblsp. melted butter or margarine
½ cup brown sugar
Pineapple rings, cooked prunes or apricots
1 pkg. (17 oz.) yellow cake mix

Line a 9x9x2 inch pan with Reynolds Wrap, letting it extend up sides of pan. Spread the melted butter over the bottom and sprinkle with the brown sugar. Arrange the fruit attractively over the sugar. Prepare cake mix according to directions on package. Pour over sugar and fruit. Bake in moderate oven (350°F.) for about 45 minutes. Turn out on a warm serving plate. Peel off Reynolds Wrap immediately. Serve warm with whipped cream.

SKILLET CAKE: This same cake may be prepared in a large deep frying pan or skillet and baked on the surface of the range. Line the frying pan with one or more thicknesses of Reynolds Wrap, depending on weight of pan. To bake, cover frying pan with a sheet of Reynolds Wrap lightly greased on underside, pressing it down around sides of pan to form tight seal. (Cover may be used instead, if available. Grease it on underside.) Place on surface unit of range and cook 45 minutes over low heat on either electric or gas range. Lift Reynolds Wrap cover once or twice to observe baking. Cake is done when it is firm and springy to the touch. Turn out and serve as above.

Jelly Rolls with Reynolds Wrap

Reynolds Wrap is wonderful for making jelly rolls, and desserts made with this type of cake. Grease jelly roll pan very lightly, then line with Reynolds Wrap, letting it extend up sides. When cake is baked, turn out on clean towel. At once, gently peel foil from back of cake and roll up. Jelly may be spread on cake before rolling, other fillings after cake has cooled.



If you don't have a jelly roll pan: improvise one from Reynolds Wrap. Tear off Heavy Duty Reynolds Wrap to make a sheet 12 by 18 inches. Fold up 1 inch all around to make sides. Fold corners tightly so they will stand up. Lightly grease inside of this pan. Pour in batter and bake as usual.

Note: In all recipes, butter or margarine may be used, depending on choice.

Strawberry Cream Roll

(10 servings)

⅔ cup eggs (3 large)
1 cup sugar
5 tablespoons water
1 teaspoon vanilla
1 cup sifted cake flour or all-purpose flour
¼ tsp. double-action baking powder
¼ teaspoon salt

Use rotary beater through entire mixing. Beat eggs until thick and lemon-colored (about 5 minutes). Gradually beat in sugar. Beat in all at once the water and vanilla. Sift together dry ingredients and beat into egg mixture all at once. Beat just until smooth and well blended. Pour immediately into prepared pan. Bake in moderately hot oven (375°F.) 12 to 15 minutes. Turn out immediately and roll up. When cool, unroll. Spread with whipped cream and sweetened sliced strawberries. Roll up in Reynolds Wrap and chill before serving.

Lovely cakes and beautiful cake desserts are a joy to look at and to eat. Let Reynolds Wrap aid you in turning them out in perfect form and beauty.

These simple tricks will help you to take cakes out of the pan:

1. *For a cake with just a slight tendency to stick:* Lightly grease layer cake or other pan. Tear off strip of Reynolds Wrap about 3 or 4 inches wide. Fit into pan across center, allowing one end to extend above top of pan to form a tab. Smooth Reynolds Wrap so it adheres to pan. No need to grease Reynolds Wrap. After baking, let cake cool two or three minutes, run tip of knife around edge of cake, lift on tab to loosen and turn out on cake rack. Peel off Reynolds Wrap.

2. *For a very rich cake apt to be difficult to remove:* Tear off a sheet of Reynolds Wrap large enough to line pan completely and with enough extra to extend above pan on one side. Grease pan lightly and fit Reynolds Wrap into bottom and up sides. Smooth so it adheres. Do not grease Reynolds Wrap. To remove cake, lift with edge that extends above pan. Turn out on cake rack and peel off Reynolds Wrap.

Tips for Cookie Bakers

Tear off lengths of Reynolds Wrap the same size as cookie sheet. Place cookies on Reynolds Wrap. As one sheetful is baked, slip Reynolds Wrap off and put on another cookie-dotted Reynolds Wrap sheet. Saves time between batches, eliminates washing. Cookie dough to be rolled is best wrapped in Reynolds Wrap for chilling. It will keep indefinitely without drying out. Keep refrigerator cookie dough wrapped in Reynolds Wrap in your refrigerator. Slice and bake as needed.

Gift cookies: Fill attractive boxes or usable containers such as decorative bowls, baskets, etc., with cookies wrapped individually in Reynolds Wrap. Cover outside with Reynolds Wrap and tie with ribbons and sprays of evergreen or other seasonal decorations.

DESSERTS

Baked Apples

Select fine large baking apples. Remove cores and peel half way down from stem end. Place each apple on a large square of Reynolds Wrap. Fill centers with sugar, cinnamon and nutmeg and a generous dot of butter, or fill with raisins, nutmeats and a small amount of sugar. Bring Reynolds Wrap up over apple and twist ends together. Place on a shallow pan and bake in moderate hot oven (400°F.) for 1 hour. Turn back foil and top with whipped cream.

Strawberry Carnival Cake

(9 to 10 servings)

2 cups whipping cream
½ cup confectioner's sugar
1 teaspoon vanilla
1½ cups crushed strawberries (1 pt.)
27 chocolate wafers (3-inch diameter)

Whip cream with sugar and vanilla until stiff. Fold crushed strawberries into cream gently but thoroughly. Spread ¼ of strawberry-cream mixture evenly in bottom of 9″x9″x2″ pan lined with Reynolds Wrap. Arrange a layer of 9 chocolate wafers (in three rows) on top of cream. Spread on another layer of cream mixture, then a layer of 9 more wafers, etc., ending with a layer of cream. Cover with Reynolds Wrap and chill in refrigerator 2 to 3 hours. Invert on serving platter. Lift off pan and gently peel off foil and serve garnished with ruffle of whipped cream and whole strawberries, if desired.

Melon with Cut Fruits and Sherbet

Cut canteloupe or small honey ball melons in half and remove seeds. Place each half on large square of Reynolds Wrap. Fill centers with mixture of cut-up-fruits—orange sections, fresh berries, seeded grapes, fresh cherries, diced apple, etc. Pour over fruit 2 or 3 tablespoons of sugar syrup or honey. Bring Reynolds Wrap up over each filled melon half and twist ends together. Store in refrigerator until thoroughly chilled. To serve: open and turn back Reynolds Wrap to form decorative holder. Top with spoonful of sherbet or vanilla ice cream.

Pineapple with Cut Fruits and Sherbet: Cut very small pineapple in half lengthwise right through the green top. Scoop out fruit, leaving shell. Remove core, dice fruit, combine with other fruit and continue as for melon.

Note: In all recipes, butter or margarine may be used, depending on choice.

Frozen Desserts

Line the ice cube tray of your refrigerator with Reynolds Wrap to aid in unmolding frozen desserts. Cover top of tray so drops of moisture won't fall into the dessert.

Individual Molds

Cut squares from double thickness of Reynolds Wrap. Mold over back of custard cup, water glass or any fancy mold. Trim with scissors, or fold edges to make a firm rim. Remove from form and fill with dessert mixture. Place in refrigerator freezing tray for freezing. Edge of cup may be fluted with fingers, if desired.

Frozen Cheese Cake

(12 servings)

1 cup zwieback crumbs
¼ cup confectioner's sugar
4 tblsp. melted butter or margarine
2 eggs, separated
⅓ cup sugar
¼ teaspoon salt
¾ cup milk
1 tblsp. (1 envelope) unflavored gelatine
¼ cup cold water
2 8-oz. packages cream cheese
Grated peel and juice of 1 lemon
½ pint heavy cream
2 tblsp. sugar

Combine zwieback crumbs with confectioner's sugar and melted butter. Line a deep refrigerator tray or pan with Reynolds Wrap and press crumbs on bottom and sides of pan. Chill. Combine beaten egg yolks with sugar, salt and milk and cook until just thickened. Add gelatine softened in cold water. Cool. Have cheese at room temperature. Cream together with lemon juice and peel, then fold into custard. Fold in whipped cream and last the egg whites beaten with two tablespoons sugar. Pour into zwieback crust. Place in freezing compartment of refrigerator and freeze for several hours. Loosen from mold by lifting with Reynolds Wrap tabs. Unmold on serving platter and gently peel off Reynolds Wrap. Serve in slices.

Biscuit Tortoni

¾ cup dry macaroon crumbs
¾ cup light cream
¼ cup sugar
Few grains salt
½ pint heavy cream (whipped)
½ teaspoon vanilla
¼ teaspoon almond extract
¼ cup toasted almonds
6 maraschino cherries

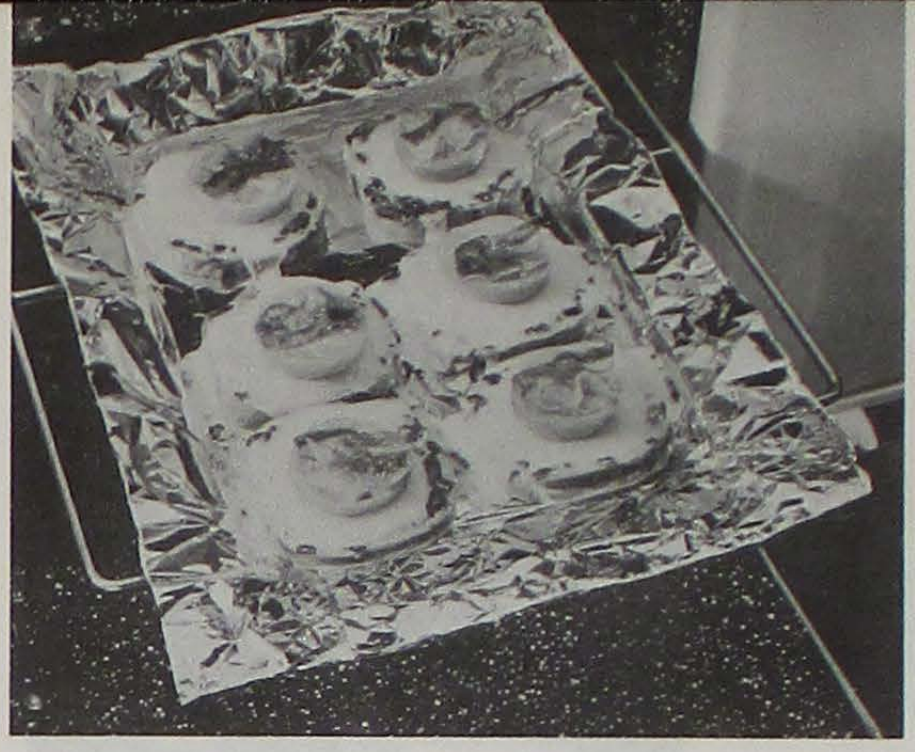
Mix ½ cup macaroon crumbs with cream, sugar and salt. Let stand 1 hour. Fold in whipped cream and flavorings. Turn into 6 individual Reynolds Wrap molds and sprinkle tops with remaining crumbs and finely chopped almonds. Freeze until firm, garnish with cherry, and serve in their silver cups.

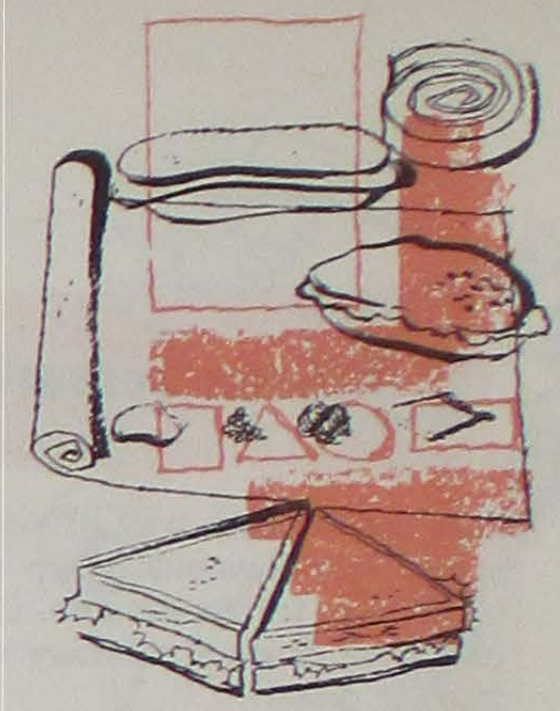
TIPS FOR PIE MAKERS

Storing Pastry: Wrap in Reynolds Wrap for refrigerator storage. It will stay fresh, will not dry out for a week or longer.

To prevent overbrowning of crust edge: crimp a strip of Reynolds Wrap over edge of crust before baking. Remove for latter half of baking time.

To catch drips, boilovers: place Reynolds Wrap on rack underneath the one on which pie rests (page 5).





SANDWICHES, BUNS AND PARTY IDEAS

Everybody loves toasted sandwiches and all combinations of bread with tasty fillings. Let Reynolds Wrap help you in preparing them! Just line your broiler pan rack or a cookie sheet, and the foil will catch crumbs and drips—and there'll be no cleaning afterwards!

Broiler-Toasted Sandwiches

Cheese Dreams

White or whole wheat bread slices
Processed or soft store cheese
Prepared mustard
Bacon slices
Tomato slices

Place bread on Reynolds-Wrap-lined rack of broiler pan, or on a cookie sheet. Cover each slice with a slice of cheese. Spread mustard on the cheese. Place a thick slice of tomato on each slice of cheese and top each with a slice of bacon. Place under broiler about 5 inches away from heat. Broil, turning bacon once, until cheese is melted and bacon is crisp. Serve with a garnish of tart jelly.

Jumbo Corn Bread Cheese Dreams: Split corn bread and prepare as above.

Chickenburgers

Leftover chicken or turkey
Leftover gravy
One egg
Chopped parsley
Onion
Salt
Pepper
Hamburger rolls

Put leftover chicken or turkey through food chopper. Combine with leftover gravy, a slightly beaten egg, a little chopped parsley and onion, salt and pepper to taste.

Split hamburger rolls or other soft rolls. Place on Reynolds-Wrap-lined broiler rack or cookie sheet. Toast lightly under broiler. Place spoonfuls of chicken mixture on each split roll, covering roll surface and smoothing mixture attractively. Brush with melted shortening and broil just long enough to brown chicken mixture lightly. Serve with cranberry sauce.

Note: In all recipes, butter or margarine may be used, depending on choice

Filled Buns and Rolls

New variation on the sandwich theme! Make them in advance, wrap in Reynolds Wrap, and store in refrigerator until needed. Or freeze them: they'll keep for weeks tightly sealed in Reynolds Wrap, and can be reheated without defrosting. If frozen, just allow 10 additional minutes of heating time.

Tuna-Cheesettes

¼ lb. processed American cheese, cubed
3 hard-cooked egg yolks, chopped
1 7-ounce can tuna, flaked
2 tblsp. chopped green pepper
2 tblsp. minced onion
2 tblsp. chopped sweet pickle
½ cup salad dressing
2 tblsp. chopped stuffed olives
½ teaspoon salt
⅛ teaspoon pepper
6 hamburger or other thick buns

Combine ingredients except buns, mixing lightly. Split buns, spread with softened butter or margarine and fill. Wrap buns in Reynolds Wrap. Place on shallow pan and bake in slow oven (325°F.) 35 minutes, until filling is heated and cheese melts. Serve hot.

Turkey Buns

2 cups diced cooked turkey
2 tblsp. diced green pepper
¼ cup chopped ripe olives
4 hard-cooked egg yolks, diced
⅔ cup diced pimento cheese
¼ cup mayonnaise
6 hamburger buns
Melted butter or margarine
1 can condensed mushroom soup
½ cup milk

Combine first 5 ingredients and moisten with the mayonnaise. Scoop out insides of buns to make shells. Brush inside of each bun with butter and fill with turkey mixture. Wrap each bun in Reynolds Wrap and store in refrigerator or freezer.

To heat: remove from refrigerator or freezer; do not unwrap. Place on cookie sheet or shallow pan and bake in moderate oven (375°F.) for 20 minutes if chilled, 30 minutes if frozen. To serve: combine mushroom soup and milk. Heat and pour over buns.

Party Ideas

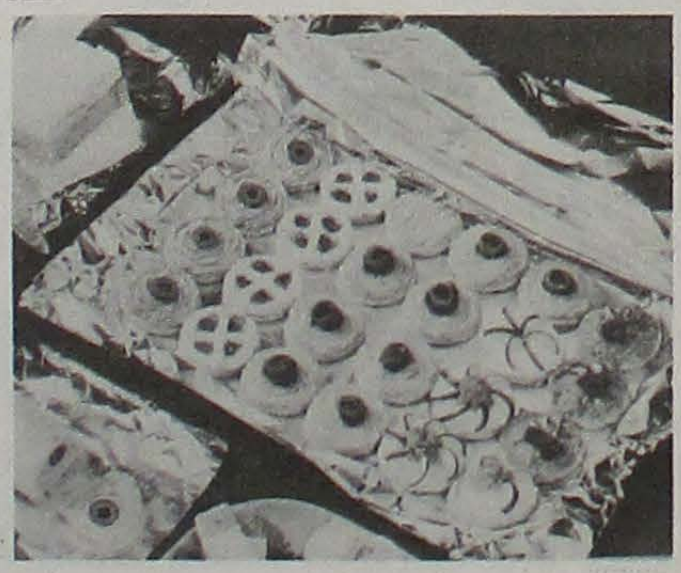
Party canapes and snacks may be prepared in advance, arranged on sheets of Reynolds Wrap, covered with Reynolds Wrap and stored in the refrigerator. Prevent direct contact of foil with food by placing lettuce or parsley to hold foil above food. Those to be broiled or toasted go right under the broiler on Reynolds Wrap. Slip onto serving plate, crimp the edges of the foil for a decorative border.

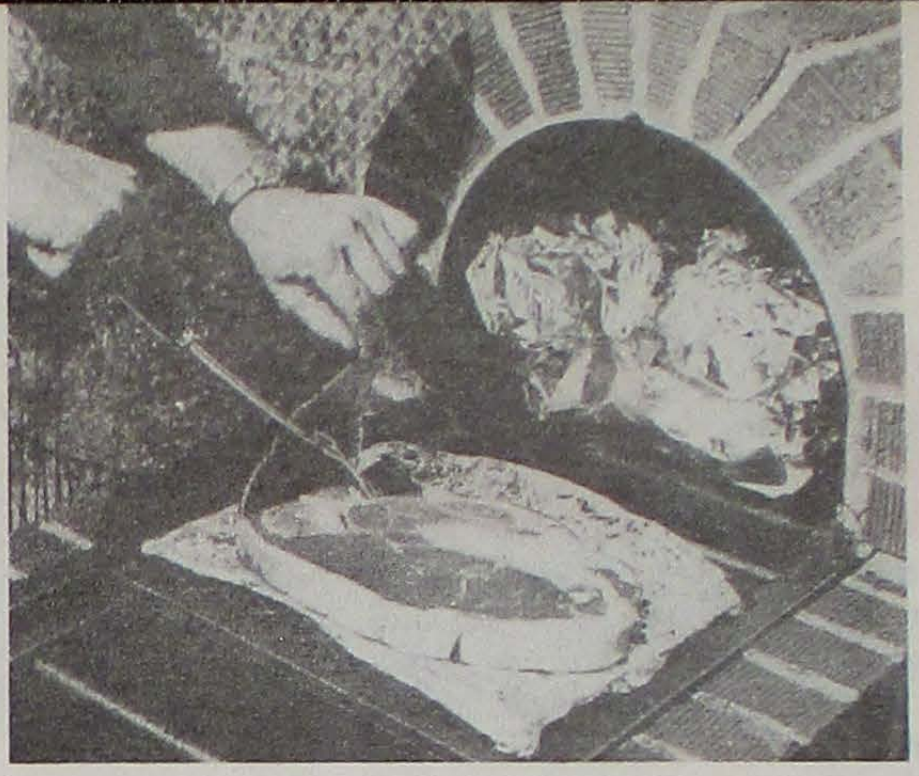
Good things to toast: olives or oysters wrapped in half-strips of bacon and secured with toothpick.

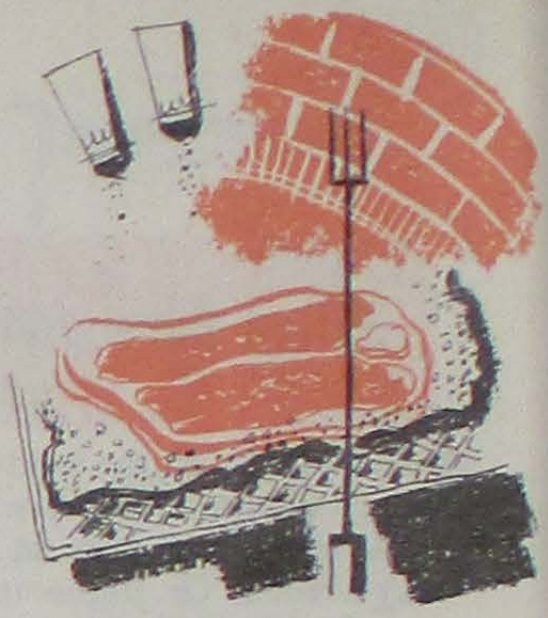
Ham roll-ups: thin slices of bread spread with deviled ham and rolled up, jelly roll fashion. Chill, then brush with melted shortening before toasting. Cheese and other fillings may be used.

Small open sandwiches: spread bread with generous amounts of savory filling. Cut in fancy shapes, sprinkle with cheese. Toast.

Ribbon Sandwiches: Spread slices of whole wheat, brown, and white bread with softened butter and different fillings. Stack one on top of the other, contrasting the colors of the bread and fillings. Trim crusts. Wrap in Reynolds Wrap and chill or freeze until needed. *To serve:* slice in thin slices. Good fillings to use are colored cream cheese, finely minced meat and fish mixtures.







OUTDOOR BARBECUE COOKING

Use Reynolds Wrap to hold supplies for outdoor cooking. It will protect against dust, do away with dish-washing afterwards. Use it to hold rolls and other foods to be warmed up, to cover salad bowls, to form plates for serving food. Here are special Reynolds Wrap recipes for barbecue cooking.

Foil Broiled Steak

Burn fire down to a steadily glowing bed of hot coals. Fold a sheet of Heavy Duty Reynolds Wrap to make a double thickness larger than your steak. Lay the sheet on your grate and punch a lot of holes in it with a fork. Now, turn foil over so punched-out edges stick upward. Secure foil by crimping edges to sides of grate. Lay your steak on the perforated foil and broil to handsome brown color on both sides, turning it once. Season on second side. Reynolds Wrap protects steak from too deep charring or burning, also protects steak from ashes and rust.

Broiled Fish: Prepare grate in same manner and place fish on it, season and brush with melted butter or margarine while it broils. Turn whole fish or steaks. Broil thin fillets without turning.

Note: In all recipes, butter or margarine may be used, depending on choice.

Shish-Kabobs

Beforehand, cut beef or veal into 1½" cubes, then slice several vegetables into pieces of a size calculated to cook in approximately the same time—thinly sliced onions, tomatoes, large whole mushrooms. Lay cubed meat and vegetables out on a table, give your guests skewers, and let them skewer their own selection. Brush each skewerful with barbecue sauce, wrap in Reynolds Wrap, and lay it on grate for about 15 minutes to a half hour, depending on size of pieces. Eat right from foil.

Corn on the Coals

Husk ears of corn and lay on double-thick squares of Reynolds Wrap. Spread with melted butter, sprinkle with salt and pepper. Wrap foil around corn, sealing edges with fold. Place on hot coals or grate and cook about 10 minutes, turning once or twice.

Picnic Roll-Ups

1 pkg. yeast roll mix
1 lb. frankfurters
Strips of sharp cheese
Prepared mustard
1 tsp. ketchup per roll
¼ cup melted butter

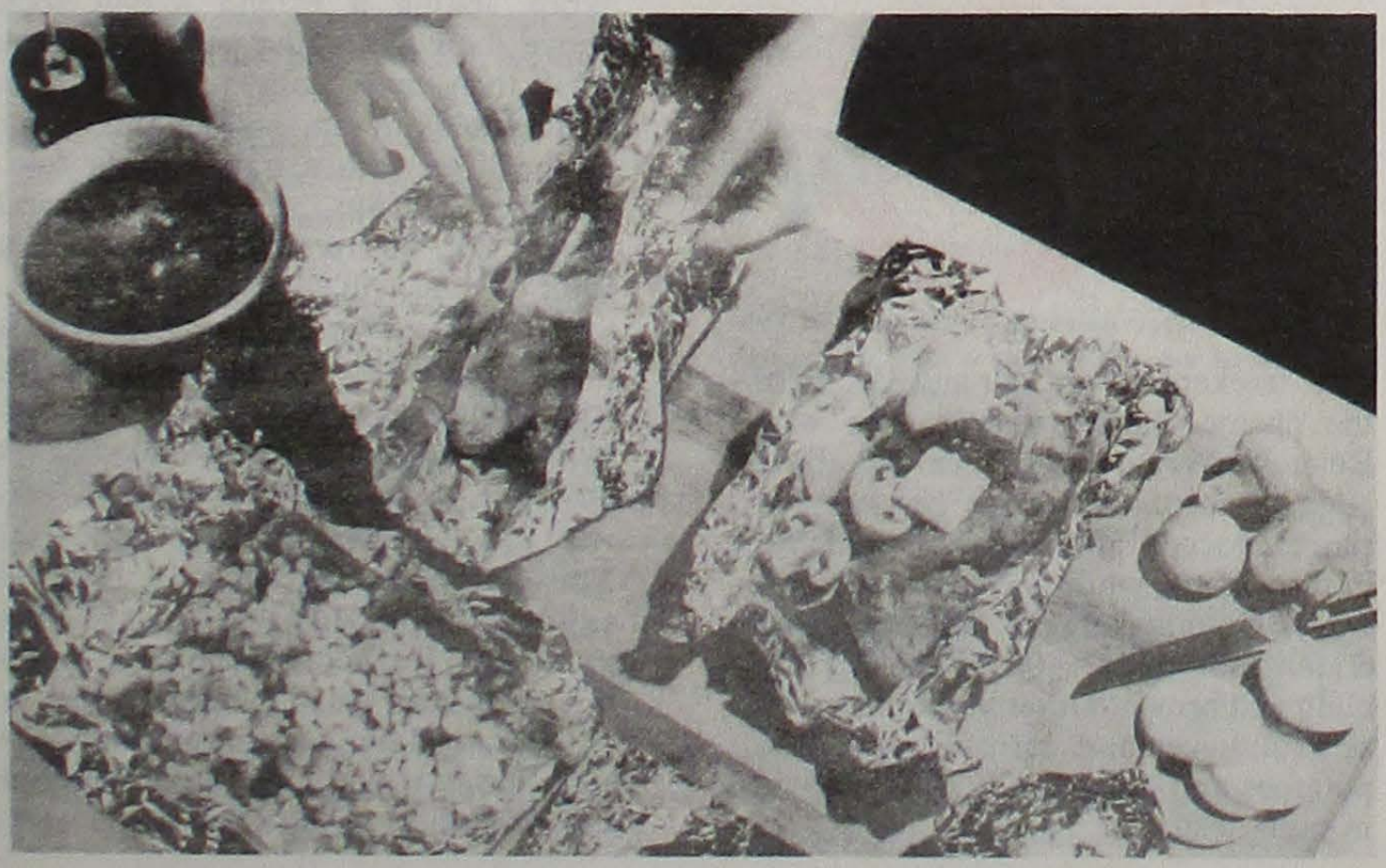
Prepare roll mix according to directions on package. Let rise. Roll out to about ½ inch thickness and cut in strips about 4 x 7 inches. Brush with melted butter or margarine. Split frankfurter lengthwise (do not cut through), spread with mustard, ketchup and a cheese strip in each. Overlap dough around frankfurter and pinch ends together. Place on greased baking sheet. Cover and let rise. Prick with fork and bake 15 to 20 minutes at 425° F. When cool, wrap each roll-up in Reynolds Wrap and freeze. Take frozen roll-ups to a picnic, toss into fire 10 minutes or till heated through.

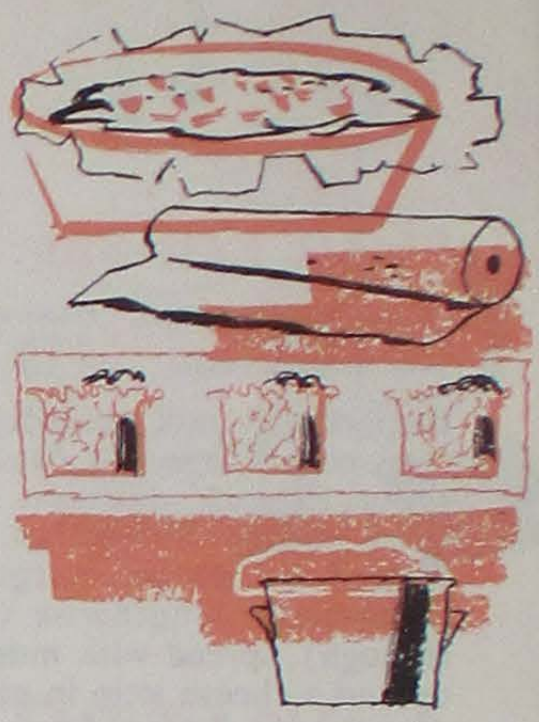
Chicken Plantation Style

Rinse and dry a cut-up frying chicken. Brush each piece with plenty of melted bacon fat, butter or margarine. Sprinkle with salt, pepper, chopped onion and parsley. Lay out large squares of Reynolds Wrap folded to double thickness. Bring Reynolds Wrap up over chicken and double fold all edges to form tight packet (page 3). Place on grill or right on hot coals. Turn packets after about 10 minutes and cook the same time on other side. You'll need less cooking time on the coals, and the time will vary with the intensity of and distance from the fire. Remove packets from fire and eat individual servings right from the Reynolds Wrap.

Campfire Vegetables

Wrap sliced potatoes, frozen peas, or other frozen vegetables to which you have added butter and seasonings, in Reynolds Wrap, bringing edges of foil together and sealing with a double fold to form neat packet (page 3). Place packets of vegetables on top of grill or right on the hot coals for about 10 minutes. If you think the vegetables are done before the steak is pronounced ready, push packets to one side of the fire. The Reynolds Wrap will keep the vegetables hot and flavorful until everything is ready.





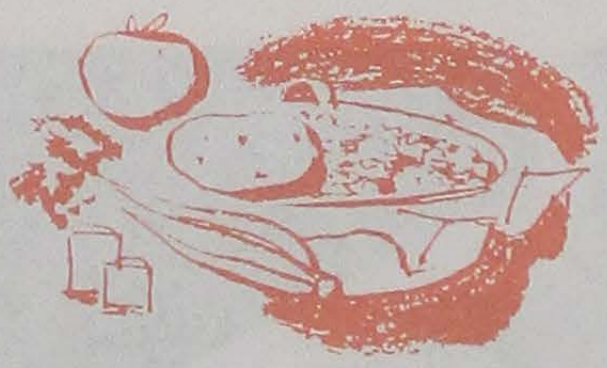
CASSEROLE DISHES

Vegetable Scallop

(8 servings)

1 small bunch broccoli
1 lb. small white onions
4 tblsp. butter or margarine
4 tblsp. flour
½ teaspoon salt
2 cups milk
1 cup grated cheese

Wash, trim and cut broccoli in small pieces. Peel onions. Cook vegetables separately in Reynolds Wrap cups until just tender (page 18). Prepare white sauce by melting butter in sauce pan. Stir in flour. Add 1 cup liquid from vegetables and the milk. Stir and cook



until thickened. Add salt and ⅔ cup of the cheese. Line casserole dish with Reynolds Wrap, letting it extend above edge to form decorative border. Arrange broccoli and onion in casserole. Pour over the white sauce and sprinkle with remaining cheese. Bake in moderately hot oven (400°F.) until bubbling and brown. Other vegetables such as cauliflower and carrots, small new potatoes and onions may be combined in same way.

Three wonderful ways Reynolds Wrap can help you in preparing casserole one-dish meal recipes!

1. Prevent mixtures from sticking onto the baking dish or casserole by lining them with Reynolds Wrap. After the food has been served, the Reynolds Wrap is removed and the dish will not need scouring. For party service, let Reynolds Wrap extend above dish. Flute edge for an attractive silver serving dish!

2. A casserole without a casserole! Line any baking pan with Reynolds Wrap, letting it extend a half inch above the edge of the pan. Put in the food, then cover with a second piece of Reynolds Wrap, sealing this cover to the liner with a tight double fold. All the delicious, savory flavor and juices will be retained. Not even a whiff of odor will escape into the room. Still another way of using Reynolds Wrap in casserole cookery—as a cover for baking dishes without a cover. Just place Reynolds Wrap over baking dish and seal to sides by pressing tightly.

3. Individual casseroles or ramekins! You can make attractive, individual silver baking dishes: Tear 8-inch squares of Reynolds Wrap. Using two thicknesses for each, mold over bottom of #2 can. Trim edges even with scissors. Flute, if you like. Place these on a cookie sheet or shallow pan.

Note: In all recipes, butter or margarine may be used, depending on choice.

FOOD FREEZING WITH REYNOLDS WRAP

Use of high quality fresh foods, proper preparation and good packaging are essentials of successful food freezing. Even one or two chops, stored in the freezer top of the refrigerator, will quickly dry out, lose flavor and color if not protected by good moisture-vapor-proof packaging. Reynolds Wrap is recommended and approved by all frozen food authorities. It is easy to use, fits all sizes and shapes, may be molded to exclude air and may be sealed simply by tightly double-folding the edges together.

While Heavy Duty Reynolds Wrap and Reynolds Frozen Food Wrap are made especially for food freezing, lighter weight Reynolds Wrap has some freezing uses.

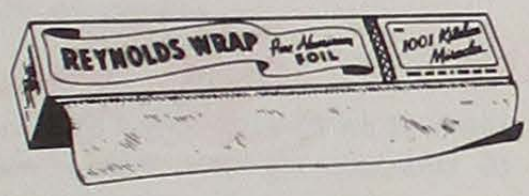
Reynolds Wrap is easy to label: Use a china-marking pencil (commonly used by shipping clerks and available in stationery stores) and write on the foil. Or use a paper label, held in place with freezer tape.

Label foil on the underside before placing food on it: Place either the dull or shiny side of foil next to food. It makes no difference. Because of manufacturing process, one side of foil is usually shiny and the other has a mat finish.

Place foods in contact with either the bottom or side of freezer: After they are frozen, they may be placed where convenient.

REYNOLDS WRAP

Standard weight, 12 inches wide.



May be used for wrapping the following foods for *short-term-freezing:* Small food items, a single chop, small amount of hamburger and the like. Leftovers such as part of a meat loaf, part of a small roast. Breads, cakes, pies, sandwiches.

HEAVY DUTY REYNOLDS WRAP

Heavy Weight, 18 inches wide.

May be used for all freezing uses, and should always be used where foods are to be held for three months or longer.

REYNOLDS FROZEN FOOD WRAP

Extra Heavy, 18 inches wide.

May be used interchangeably with Heavy Duty Reynolds Wrap for long-term freezing.

BREADS

Breads of all types are best frozen after baking. Wrap in Reynolds Wrap, molding to conform, and seal all edges with tight double fold. Frozen bread slices may be placed in toaster without defrosting. All baked breads may be placed direct from the freezer in a moderately hot oven (375°F.) and reheated without removing foil. *Brown 'n' Serve Breads:* Remove foil for baking. Add 10 minutes to baking time.

CAKES

Butter cakes such as plain cake, chocolate, spice, fruit and angel cakes freeze very well. Bake and cool cakes. Frost with butter-confectioner's-sugar type of icing, if you like. Place on a circle of cardboard or on a paper plate in freezer and freeze until firm. Remove and cover with Reynolds Wrap, molding it to sides of cake to exclude air. Seal tightly with a firm double fold. *To serve:* defrost without removing Reynolds Wrap so moisture condensation will not soften frosting or moisten cake.

COOKIES, CUPCAKES

Cupcakes: Place several on a paper plate, freeze until firm and cover with Reynolds Wrap, sealing tightly. *Cookies:* Freeze either before or after baking. Wrap dough in Reynolds Wrap or Frozen Food Wrap. Any cookie dough can be held frozen for two to three months. Baked cookies may be sealed into a Reynolds Wrap package.

SANDWICHES

A supply of sandwiches for the school lunch box or for members of the family that take their lunch can be made ahead of time and frozen. Spread soft butter or margarine to the edge of bread. Use fillings of cold meat or poultry, peanut butter, cream cheese. *Avoid mayonnaise, lettuce and tomato, and hard-cooked eggs.* Wrap tightly in Reynolds Wrap. Sandwiches will defrost in the 3 to 4 hour period that elapses between the time they are taken out of the freezer and when they are eaten at noon—and they will taste fresh-made!

PIES

Pies may be frozen baked but are probably best when frozen before baking. Fresh berry, apple (sprinkled with lemon juice or ascorbic acid to prevent discoloration), mince and dried fruit pies freeze most successfully. Place in freezer unwrapped until firm, then wrap in Reynolds Wrap, molding to exclude all air and sealing edges tightly. *To bake:* remove Reynolds Wrap and bake as usual, allowing 10 to 15 minutes additional time.

POULTRY

(CHICKEN, TURKEY, DUCK, GAME)

Whole Birds: Tie legs of thoroughly cleaned ready-to-cook poultry together. Place whole bird on Reynolds Wrap large enough to cover it. Cushion any sharp bone ends with a small pad formed by folding together several thicknesses of foil. Wrap giblets separately and place beside bird. Bring foil up over bird, molding to sides to exclude air and sealing all edges with a tight double fold.

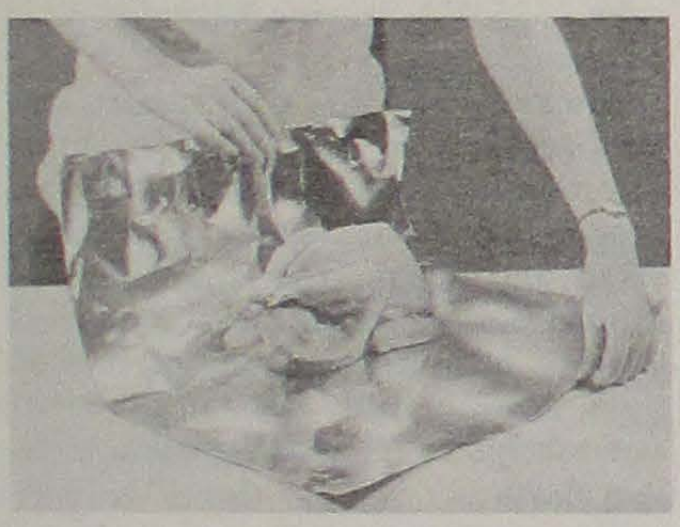
If bird is unusually large, place lengthwise (near one end) on sheet of foil 2½ times length of bird. Fold foil "long way" over bird. Double fold sides, mold foil to bird to avoid air pockets. Double fold end.

Broilers: Cut in half, place piece of foil between halves, cushion sharp bones and wrap in Reynolds Wrap, sealing tightly.

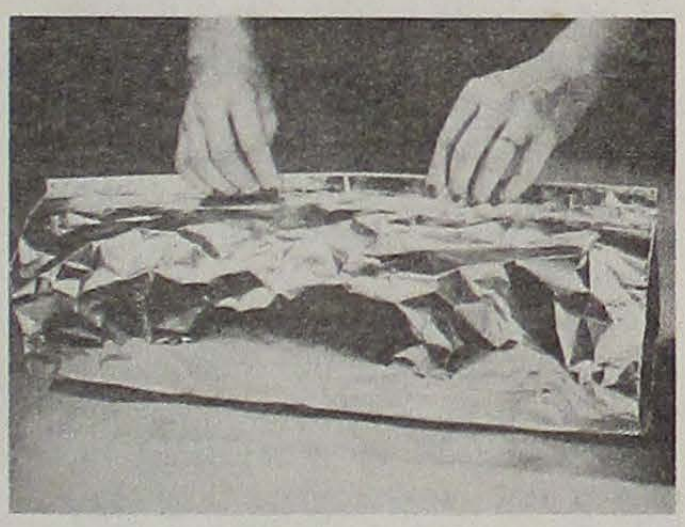
Fryers: Cut and disjoint ready for frying. Package choice parts together; remainder can be packaged for soup use. Arrange neatly on double thickness of Reynolds Wrap with sharp bones placed so they are covered with other parts of chicken and seal into a package.

To serve: defrost in the foil and cook as usual.

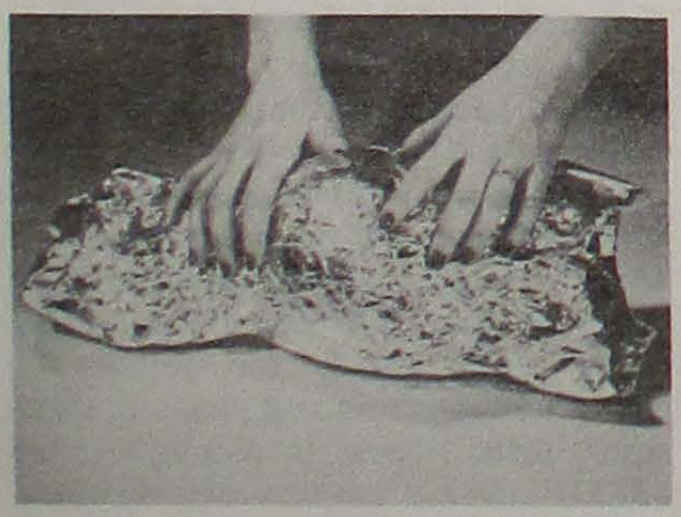
1. Tear off a sheet of Reynolds Wrap to proper size (see photo). Place article in center of sheet and bring edges together.



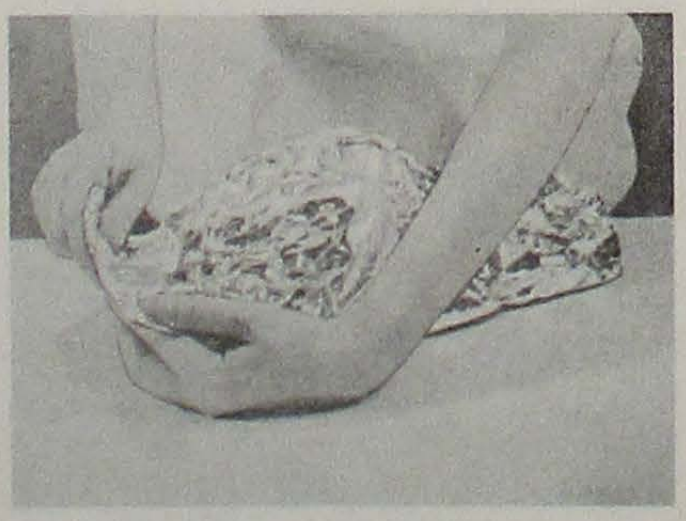
2. Fold edges over twice to make a lock seam. Leave enough material to press down into the depressions.



3. Press and mold the wrap against top, bottom and sides of the article while ends of the wrap are still open.



4. Press ends of wrap together to force out air. Fold over ends to make lock seam. Mold snugly against product.



FREEZING FRESH MEATS

Select meats of good quality and have them cut and trimmed.

Roasts: Place on large piece of Reynolds Wrap. Bring foil up over meat, mold to sides so air is excluded. Seal all edges with a tight double fold.

Chops, steaks, meat patties: Package steaks like roasts. Place number of chops and meat patties needed for one meal together, separating each with a piece of foil. *To serve:* defrost in Reynolds Wrap.

Smoked meats, bacon, ham: Smoked meats, bacon, ham and meats used for cold cuts can be frozen. Wrap tightly in Reynolds Wrap. Keep these meats only a few weeks, since they tend to lose flavor and their high fat content lessens their keeping qualities. Defrost without removing foil.

FREEZING LEFTOVERS

This is one of the best ways to make use of your freezer, and permits you to re-serve a "leftover" weeks later, instead of eating it for several days after the first serving. Plan to use up frozen cooked food within two months.

Cooked meats, poultry

Let cooked meats cool thoroughly. Remove any stuffing and package separately in a package of Reynolds Wrap. With a large piece of Reynolds Wrap, cover roast completely, molding to sides of meat so air is excluded. Seal all edges with a tight double fold. Gravy may be poured into glass jars and covered tightly. *To serve:* defrost in Reynolds Wrap. Reheat in moderate oven (375°F.), leaving Reynolds Wrap on meat.

Cooked meats and poultry may also be packaged in meal-sized portions. Cut or slice in good sized pieces, arrange in center of squares of Reynolds Wrap and spoon over enough gravy to coat each piece of meat. Bring foil up over meat and seal all edges with tight double fold. Use of gravy or sauce helps to fill in air space and retain flavor.

COOKED FOODS

Casserole dishes, baked beans, spaghetti and meat balls, macaroni and cheese, soup mixtures and many cooked foods freeze very well. Pour into Reynolds Wrap-lined bowl or casserole. Cover with Reynolds Wrap and freeze. After freezing, food may be removed from dish and the Reynolds Wrap sealed tightly for storage. *To serve:* unwrap food and place in a casserole dish. Reheat in moderate oven (375°F.).

LITHO IN U. S. A.
The Baughman Company, Richmond, Va.

INDEX OF RECIPES AND HINTS

	Page
BREADS, BISCUITS AND COFFEE CAKES	
Brown 'n' Serve Breads	16
Garlic Bread and Variations	17
Kentucky Spoon Bread	17
Quick Cinnamon Bread	16
Reheating Rolls, Coffee Cakes	16
Storing Bread	17
CAKES AND COOKIES	
Easy-Out Upside-down Cake	22
Jelly Rolls	22
Strawberry Cream Roll	23
Tips for Cake and Cookie Bakers	23
CASSEROLE DISHES	
Aids in Casserole Cookery	30
Vegetable Scallop	30
DESSERTS	
Baked Apples	24
Biscuit Tortoni	25
Frozen Cheese Cake	25
Frozen Desserts	25
Individual Molds	25
Melon with Cut Fruits and Sherbet	24
Strawberry Carnival Cake	24
Tips for Pie Makers	25
FISH	
Baked Stuffed Fish	15
Baltimore Deviled Crabmeat	15
Broiled Fish	14
Fillet of Sole en Papilotte	15
Pan-Fried Fish	14
FOOD FREEZING WITH REYNOLDS WRAP	
Breads	32
Cakes	32
Cooked Foods	34
Cookies and Cupcakes	32
General Freezing Instructions	31
Leftovers	34
Meats	34
Pies	32
Poultry	33
Sandwiches	32
FOOD STORAGE	
Bread and Bakery Goods	17
Butter and Margarine	4
Cheese	4
Fish	4
Fresh Fruits	4
Fresh Meats, Poultry	4
Leftovers	4
Milk and Cream	4
Salad Greens	4, 20

	Page
MEATS	
Baked Ham with Pineapple Cherry Garnish	9
Broiled Beefburger Dinner	8
Broiling	6, 8
Roasting	9
Self-tending Pot Roast	7
Veal Paprika	9
OUTDOOR BARBECUE COOKING	
Broiled Fish	28
Broiled Steak	28
Campfire Vegetables	29
Chicken Plantation Style	29
Corn on the Coals	28
Picnic Roll-ups	29
Shish-Kabobs	28
POULTRY	
Baked Chicken	12
Beltsville Turkey	11
Broiled Chicken	13
Duck with Orange Sauce	11
Fried Chicken	13
Roast Chicken	13
Roast Turkey	10
Roasting Chart	10
REYNOLDS WRAP WITH ELECTRIC AND GAS RANGES	
Broiling	6, 8
Catching Oven Boil-overs	5
Crumb Tray	5
Reflector Pans	5
Surface Units	6
SALADS	
Cold Meat and Vegetable Salad Platter	21
French Dressing	21
Mixed Green Salad	20
Other Salad Helps	21
Salad Greens Care	4, 20
SANDWICHES, BUNS AND PARTY IDEAS	
Broiler-Toasted Sandwiches	26
Cheese Dreams	26
Chickenburgers	26
Filled Buns and Rolls	27
Party Ideas	27
Tuna-Cheesettes	27
Turkey Buns	27
VEGETABLES	
Baked Acorn Squash	19
Baked Potatoes	19
Buttered Vegetables	18
Frozen Vegetables	18
Oven-Roasted Corn	19
Potatoes Chantilly	19
Pressure Cooked Vegetables	18

REYNOLDS WRAP AS YOU LIKE IT

STANDARD ROLL
12" wide, 25' in length.
Belongs in every kitchen, hobby-room and sportsman's den.

JUMBO ROLL
12" wide, 75' in length.
A great convenience for the consistent user or large family.

HEAVY DUTY ROLL
18" wide, 25' in length.
Use it for lining large broiler pans, roasting turkeys and large cuts of meat, and for all freezing uses.

REYNOLDS FROZEN FOOD WRAP
18" wide, 50' in length.
Is extra-heavy. May be used interchangeably with Heavy Duty Reynolds Wrap. Takes china-pencil markings readily.

REYNOLDS METALS COMPANY

GENERAL SALES OFFICE • LOUISVILLE 1, KENTUCKY